



Culinary Arts



Cook Book

Lutheran Home
and Service for the Aged

page 56

BEATITUDES
FOR FRIENDS OF THE AGED

BLESSED are they who understand
my faltering step and palsied hand.

BLESSED are they who know that my ears today
must strain to catch the things they say.

BLESSED are they who seem to know
that my eyes are dim and my wits are slow.

BLESSED are they who looked away
when coffee spilled at table today.

BLESSED are they with a cheery smile
who stop to chat for a little while.

BLESSED are they who never say
"You've told that story twice today".

BLESSED are they who know the ways
to bring back memories of yesterdays.

BLESSED are they who make it known
that I'm loved, respected and not alone.

BLESSED are they who know I'm at a loss
to find the strength to carry the Cross.

BLESSED are they who ease the days
on my journey home in loving ways.

Author Unknown

FOR THE USE OF THE JURY

THE JURY IS THE TRIAL BY PEERAGE

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DEDICATION

THIS COOKBOOK IS DEDICATED TO THE FOND MEMORY OF IDA ELSHOLZ, ONE OF OUR FIRST CULINARY ARTS MEMBERS, AND NOW AT HOME WITH THE LORD.

SHE LOVINGLY SHARED HER COOKING TALENTS, BAKING BREAD, COOKIES AND CAKES FOR OTHER RESIDENTS AND HER OWN FAMILY. OFTEN IDA WOULD BE SEEN TAKING SOMETHING SHE BAKED TO A RESIDENT, AND TO SHARE HER LOVE FOR THE LORD.

A TRULY BEAUTIFUL LADY WITH WHOM WE SHARED OUR CULINARY ARTS. WE MISS YOU, IDA.

YOUR FRIENDS,

Malinda Moench
Phoebe Voigt
Helen Brauns
Gertrude Dau
Charlotte Hill

Marie Riedel
Wilaminna Hobe
Grace Van Dyke
Florence Rauth

"A woman who fears the Lord, she shall be praised - for the results of her labors follow her"

Rev. 14:13

CULINARY ARTS CLUB

In November of 1974, Social Rehabilitation initiated many new kinds of programming within the structure of the Lutheran Home. Culinary Arts was one of the first special interest groups to be formed. It was directed by the volunteer department, and had about four members.

Today, ten residents compose the Club under the leadership of the Social Rehabilitation Department. The purpose of the Club is to enable interested residents to maintain culinary interests and skills, or to learn new ones.

It is our hope that those using this cookbook will receive as much enjoyment as we have had putting it together.

Lutheran Home
Resident Culinary Arts Club

THE COOKBOOK IS INDICATED IN THE FOOTNOTES
OF A LETTER TO ONE OF OUR FIRST CUBAN
BREAD AND NOW AT HOME WITH THE TASTE

THE FORTUNE OF A BREADER COOKING TASTE
BREAD COOKING IS A TASTE FOR OTHER BREADS AND
IT'S OWN TASTE. THE TASTE OF A TASTE
BREAD COOKING IS A TASTE FOR A TASTE
IT'S TASTE FOR THE TASTE

A TASTE FOR THE TASTE WITH WHICH A TASTE
CULINARY ARTS TASTE FOR THE TASTE

OUR FRIENDS

With a taste for the taste of a taste
The taste of a taste for the taste of a taste
The taste of a taste for the taste of a taste
The taste of a taste for the taste of a taste
The taste of a taste for the taste of a taste

A woman's taste for the taste of a taste
of a taste for the taste of a taste

CULINARY ARTS

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CREDITS AND APPRECIATION

TO: PETIE PARDEL FOR OUR COVER.

TO: RESIDENTS, STAFF, VOLUNTEERS AND FRIENDS
OF THE L.H.S.A. FOR THEIR RECIPES.

TO: ALICE GUST AND PAT CASPERS
FOR THEIR TYPING SKILLS.

TO THE OLDER CHRISTIAN

You may be growing older,
And your step a mite bit slow;
You may not move as fast as once
But oh, God loves you so.

You may think that you're not needed
That your work down here is through;
But, my beloved Oldster,
God has a plan for you.

Your white hair shows the wisdom
You've gathered through the years;
Your patience stands for victories,
Proves you've conquered many tears.

Your sweetness shows that Christ indwells,
His love in you abides;
As these virtues flow out from you,
You're blessing other lives.

Oh, don't ever be discouraged
if others must wait on you--
Just let His Light shine through.

So rejoice and live for Jesus
And to others His kindness show;
You're still wanted and needed --
You're God's messenger, you know!

CREDITS AND APPRECIATION

TO THE BOARD OF DIRECTORS
TO THE RESIDENTS STAFF VOLUNTEERS AND FRIENDS
OF THE CLUB FOR THEIR SUPPORT
TO THE GOVT. ASSISTANT COMMISSIONER
FOR THEIR CO-OPERATION

TO THE MEMBER COMMITTEE

For the growing of the
club and the help of the
volunteers and friends
for the club and the help

You are the ones who have not given up
the club and the help of the
volunteers and friends
for the club and the help

You are the ones who have not given up
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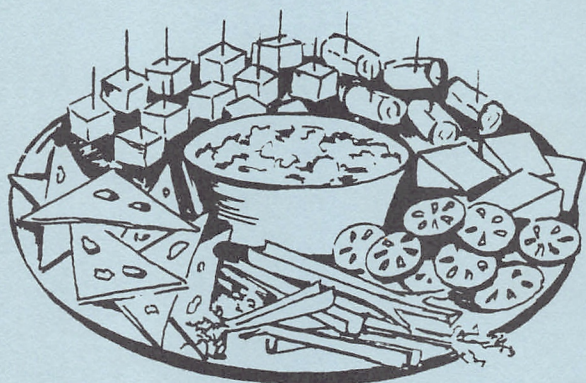
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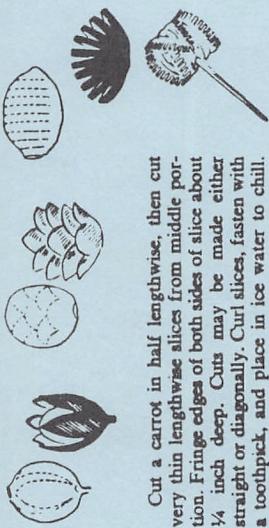
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Appetizers & Hors D'oeuvres



Radish roses, tails, and fans Use small red radishes. Cut off the tip of the root and all but a small piece of the stem. With a thin sharp knife score the radish and cut as illustrated. Radishes will stay crisp and petals or fan will open if they are kept in ice water until ready to serve.



Cut a carrot in half lengthwise, then cut very thin lengthwise slices from middle portion. Fringe edges of both sides of slice about 1/4 inch deep. Cuts may be made either straight or diagonally. Curl slices, fasten with a toothpick, and place in ice water to chill.

Make a cucumber basket by cutting peeled or unpeeled cucumbers into 2-inch pieces from end of cucumber. Cut the edge in notches. Scoop out the center portion. To make the handle, cut a slice from the large part of a second cucumber, then cut out the center to form a ring that will fit over the top of the basket. Two thirds of the cucumber ring is usually needed to form the handle. Fasten the handle in place with toothpicks.



Fashion a Santa Claus from a large red apple. Attach a marshmallow head with toothpicks; insert candy eyes and a red cherry mouth. With sirup, stick a border of cotton around the middle of the apple, pompons up and down the front, and a border around the neck to form a collar. Fasten a cotton mustache and beard to the face.



Hold a small cooked beet on a toothpick. Form rose petals around beet by forcing cream cheese which has been tinted a delicate yellow through pastry tube. Start at the top of the beet and work around to base, being sure to overlap each petal. Fasten roses to grapefruit, orange, or apple, whatever is used in center of appetizer tray, by inserting toothpick into centerpiece.



LEMONS AND LIMES Baskets Mark the outline of the basket with the point of a sharp knife, then cut away the two upper quarters, leaving a strip about 1/3 inch wide to form the handle of the basket. Scoop out the rest of the pulp carefully so that the handle will remain intact. Scallop the edge of the basket. Fill with relish or other condiment.



MEAT Pinwheel Use large bologna slices. Cut each slice into 4 sections, making each cut to within 1/2 inch of the center of the slice, then fold every other corner to the center, and fasten the points to the center with a piece of toothpick and half of a stuffed olive.



Doll Centerpiece Use a lady china figurine for the base. This can usually be purchased in the five-and-ten. Separate the leaves from a head of lettuce; arrange around the figurine in the form of a skirt and fasten together with toothpicks. Cut flowers out of thin slices of bread, turnips, rutabagas, or carrots, using a scalloped cutter.

Place pieces of truffle or carrot circles in the center of white flowers and truffle or turnips for the center of yellow flowers. Attach with toothpicks to the lettuce skirt. Fasten sprigs of parsley or watercress at the waist and an inch or two down one side.

TOASTED ONION STICKS

$\frac{1}{2}$ lb. butter or margarine,
(softened)
1 pkg. Lipton's onion soup mix

day old white bread,
(sliced)

Mix butter and onion soup mix until well blended. Spread on slices of bread and then cut slices into 4 or 5 sticks. Place on an ungreased baking sheet and toast in 375 degree oven until golden.

Bernice Stelter

MUSHROOM PUFFS

1 large pkg. cream cheese
 $1\frac{1}{2}$ c. fresh mushrooms,
chopped and sauteed
2 egg yolks

1 Tbsp. chopped
green onion
salt and pepper
bread rounds

Whip all of the ingredients, except the bread rounds, together. Spread on rounds and broil until slightly browned. Watch closely. This recipe may be made the day before, put on the bread rounds on a cookie sheet, covered with Saran and kept in the refrigerator.

Thelma Taylor

CHEESE STRAWS

1 lb. sharp Cheddar cheese
 $3\frac{1}{2}$ c. sifted flour

$\frac{1}{4}$ tsp. cayenne pepper (I
add much more - hotter!)
 $\frac{3}{4}$ lb. (3 sticks) well chilled
butter

Grate cheese fine. Place in refrigerator to keep cold while preparing the rest of the ingredients. Measure flour, pepper and add a dash of salt. Cut butter into small pieces. Blend butter into flour with fingers until coarse meal. Add cheese and blend well. Roll out $\frac{1}{4}$ of the mixture at a time on lightly floured pastry cloth to desired thickness about $\frac{1}{4}$ inch. Cut pastry into strips about $2\frac{1}{2}$ inches long and $1\frac{1}{4}$ inches wide. Place about an inch apart on a greased cookie sheet and bake in 375 degree oven 10 to 12 minutes or until very lightly browned around edges. Makes 10 to 12 dozen straws.

Tip: When rolling out dough, try to keep it rectangular. It is easier to cut into sticks.

Mardell Rydel

MUSHROOM CUPS

1 lb. fresh mushrooms
½ c. butter
½ c. Sauterne cooking wine

1 c. sour cream
salt and pepper to taste

Cut up mushrooms and saute in butter for 5 minutes. Add the Sauterne wine and cook until all of the wine is absorbed. Add sour cream and salt and pepper. Fill small cream puffs and warm in oven 325 degrees for 5 to 10 minutes. Watch carefully. Makes 2 dozen. Filling can be made ahead of time - and then filled just before serving.

JoAnn Wentz

POTTED CHEESE FOR SNACKS

Mix 1¼ lb. cheese made up of 6 - 8 oz. cream cheese, ¾ lb. of finely grated Cheddar, 4 oz. any kind of blue cheese with 3 Tbsp. of soft butter and ½ can of beer - or - 1 stick butter, 3 Tbsp. of sherry or brandy and 2 drops Tabasco sauce, if you have it. Add 1 Tbsp. chopped chives - or - ½ to ¾ tsp. onion juice (optional) and ½ c. of minced shrimp or ½ c. fried, crumbled bacon.

E. Schuette

COCKTAIL 'KRAUT BALLS

½ lb. bacon
½ lb. ground ham
1 medium onion, minced
2 c. sauerkraut,
drained and chopped

3 Tbsp. flour
1 c. flour
2 eggs, beaten slightly
1½ c. dry bread crumbs
vegetable oil

Fry bacon until crisp; crumble. Saute ham in bacon drippings; add onion; cook until transparent. Add crumbled bacon and sauerkraut. Blend in 3 Tbsp. flour; cool. Form into small balls; roll in flour; dip in beaten egg; roll in crumbs. Fry in ¼ inch oil over medium flame. For controlled top burner, select desired flame and set dial at 350 degrees. Cook for 3 to 5 minutes. Serve hot. Also delicious cold. I also make these meatball size - and serve with my meal with sour cream.

Dorothy May



BACON ROLL-UPS

bread slices
1 pkg. Philadelphia
cream cheese with chives

1 pkg. sliced bacon

Cut crusts off of bread slices. Slice bread into 3 pieces. Spread each piece with Philadelphia cream cheese. Roll the bread slices and wrap with $\frac{1}{2}$ slice bacon. Fasten with toothpick. Bake for 20 minutes at 350 degrees.

Mrs. Peter DiRenzo

WHACKY CHESTNUTS

1 can water chestnuts,
(drained)
 $\frac{1}{2}$ lb. bacon (slice in $\frac{1}{2}$)

1 c. catsup
1 c. sugar
2 Tbsp. Worcestershire sauce

Wrap chestnuts in bacon. Brown on rack in oven 400 degrees, 30 minutes. Drain off grease.

Sauce: Bring to boil, catsup, sugar and Worcestershire sauce. Spoon over the water chestnuts and bacon. Bake at 375 degrees for 20 minutes.

Shirley Maurer

SHRIMP MOLD

3 3-oz. pkg. cream cheese
2 7-oz. pkg. tiny shrimp
1 can tomato soup
1 c. Miracle Whip

$\frac{3}{4}$ c. chopped celery
 $\frac{3}{4}$ c. green onions, chopped
 $\frac{1}{2}$ Tbsp. Knox gelatin

Dissolve gelatin in $\frac{1}{4}$ c. of water. Bring undiluted soup to boil. Whip cream cheese and gelatin into soup as it simmers. Cool mixture. Add salad dressing, celery, onions and shrimp. Put in greased ring mold and refrigerate overnight. Unmold and serve on plate surrounded by variety of snack crackers.

Marilyn Ankcorn

BLUE CHEESE BITS

Cut 1 8-oz. pkg. refrigerated biscuits in quarters. Arrange in 2 8-inch round baking pans. Melt $\frac{1}{4}$ c. butter and 3 Tbsp. crumbled blue cheese. Pour mixture over biscuit pieces coating well. Bake at 400 degrees for 13 to 15 minutes or till golden. Serve hot. Makes 40 servings.

Mardell Rydel

SHRIMP HORS D'OEUVRES

- 1 can shrimp,
(drained and mashed)
- $\frac{1}{4}$ c. mayonnaise
- 2 Tbsp. green olives (chopped)

- 1 Tbsp. chopped celery
- 2 Tbsp. chili sauce
- 1 pkg. Pillsbury crescent rolls

Combine ingredients, place in crescent, roll from short end and slice into 8. Place on cookie sheet and bake at 350 degrees for 10 minutes. Makes 64 pieces.

JoAnn Wentz

CHEESE SNACKS

- $\frac{1}{4}$ c. Old English cheese,
(1 jar)
- 3 oz. Philadelphia
cream cheese

- $\frac{1}{2}$ lb. butter
- 2 egg whites
- 1 loaf unsliced
bakery bread

Melt the first 3 ingredients in a double boiler, over hot water, not boiling. Remove from heat - and add stiffly beaten egg whites. Trim the crusts from bread and cut into 1 inch squares. Dip bread into cheese mixture and place on a cookie sheet. Refrigerate until ready for use. Bake at 400 degrees until golden, 5 to 7 minutes. Makes about 90 pieces.

Jeanette Glawe

COCKTAIL WIENERS

- 1 6-oz. jar ($\frac{3}{4}$ c.)
prepared mustard
- 1 10-oz. jar (1 c.)
currant jelly

- 1 lb. (8 or 10) frankfurters,
sliced diagonally in
bite size pieces - or
use small cocktail wieners

Mix mustard and jelly in a chafing dish or saucepan, over low heat. Add the sliced frankfurters or cocktail wieners to sauce and heat thoroughly. Serve hot.

Mardell Rydel

BROCCOLI PUFFS

- 1 pkg. 10 oz. broccoli,
frozen in cheese sauce
- $1\frac{1}{2}$ c. yellow corn meal
- $\frac{1}{2}$ c. flour
- 2 Tbsp. sugar

- $\frac{1}{4}$ tsp. baking powder
- 1 tsp. salt
- $\frac{1}{2}$ tsp. garlic salt
- 1 egg
- $\frac{3}{4}$ c. milk

(Recipe Continued Next Page)

BROCCOLI PUFFS (Continued)

Cook the broccoli according to pkg. directions, until just tender. Empty contents into small bowl and cut broccoli into ½ inch pieces, using 2 knives. Mix corn meal, flour, sugar, baking powder, salt and garlic salt; stir in broccoli, egg and milk. Batter should be fairly thick, allow batter to rest 5 to 10 minutes. Drop by tsp. into 375 degree oil, 1 to 1½ inches deep. Fry, turning once, until golden; drain.

NUTS AND BOLTS

½ box Rice Chex
½ box Wheat Chex
½ box stick pretzels

½ box Cheerios
1 lb. mixed nuts

Mix all in roasting pan.

1 c. cooking oil
½ Tbsp. Worcestershire sauce

½ Tbsp. garlic salt
1 Tbsp. salt (seasoned)

Sprinkle on above. Bake 2 hours at 225 temperature.

Nancy Holz

HOT ARTICHOKE (Cheese Squares)

2 Tbsp. bacon drippings,
or oil
1/3 c. finely chopped onion
1 clove garlic, mashed
4 eggs
1 14-oz. can artichoke hearts,
drained, "or" 2 6-oz. jars
of marinated hearts

¼ c. dry bread crumbs
2 c. shredded Swiss or
sharp Cheddar cheese
2 Tbsp. minced parsley
½ tsp. oregano
1/8 tsp. Tabasco

Grease a baking dish 7 x 11. Preheat oven to 325. Beat eggs. In skillet saute onions and garlic in oil till limp. Beat eggs in mixing bowl. Stir in onions, crumbs, cheese, parsley and seasonings. Turn into baking dish and bake 25 - 30 minutes or until set. Let cool a bit then cut into squares. If made in advance reheat at 325 for 10 minutes. Should make 35 squares.

Pat Caspers



HARVEST POPCORN

- | | |
|-----------------------------|--------------------------|
| 1/3 c. butter (melted) | 1/4 tsp. salt |
| 1 tsp. dill weed | 2 qt. popped corn |
| 1 tsp. lemon pepper | 2 c. shoestring potatoes |
| 1 tsp. Worcestershire sauce | 1 c. mixed nuts |
| 1/2 tsp. garlic powder | |

Mix and toss the butter and seasonings with the popped corn, shoestring potatoes and mixed nuts. Spread on jelly roll pan. Bake at 350 degrees 6 to 8 minutes. Stir once.

Shirley Maurer

SHRIMP DIP

- | | |
|--|----------------------|
| 1 8-oz. pkg. cream cheese,
softened | 1 small onion, diced |
| 1 can shrimp, drained | 1 Tbsp. mayonnaise |
| | 3 Tbsp. Ketchup |

Smooth all ingredients together. Prepare 6 to 8 hours ahead and chill.

Dorothy Pachucke

HOT CHILI SHRIMP DIP

- | | |
|--|--|
| 2 pkg. (8 oz. each)
cream cheese, cut up | 1 pkg. (6 oz.) frozen
tiny whole shrimp, thawed |
| 2 pkg. (4 oz. each) shredded
Cheddar cheese | 1 can (4 oz.) chopped
green chilies, drained |

Combine ingredients in bowl. Let stand until cream cheese softens. Blend by hand or electric mixer. Turn into ovenware serving dish. Bake in 350 degree oven 20 - 25 minutes. Stir 3 times. Serve with wheat crackers, bread sticks or vegetables.

Joyce Diewald

SPINACH DIP

- | | |
|--|--------------------------------------|
| 1 pkg. frozen chopped spinach,
defrost and drained well,
(takes long to defrost) | 1/2 c. green onions,
well chopped |
| 1 1/2 c. mayonnaise | 1/4 c. dried parsley |
| 1/2 c. sour cream | salt and pepper to taste |
| | garlic powder to taste |

Combine.

Claire Remer

CURRY VEGETABLE DIP

½ c. mayonnaise
1 tsp. curry powder,
(or more)

¼ tsp. dry mustard
¼ tsp. salt
dash of pepper

Combine all ingredients. Use as a dip for celery and carrot sticks, cauliflower flowerettes, radishes, etc.

Ethel Kasch (Mrs. Edward G.)

ANCHOVY-CELERY DIP

8 oz. Philadelphia
cream cheese
dash of paprika
½ tsp. whole celery seed

2 Tbsp. cream
1 Tbsp. lemon juice
2 tsp. anchovy paste
2 tsp. minced onion

Cream the cheese until smooth. Add remaining ingredients and blend until fluffy. Serve with potato chips or crackers.

Ethel Kasch (Mrs. Edward G.)

DILL WEED DIP

¾ c. sour cream
¾ c. mayonnaise
1 tsp. Beau Monde

1 tsp. dill weed
1 Tbsp. parsley (chopped)
1 Tbsp. minced onion

Mix well and refrigerate until ready to serve. Serve with carrot sticks, celery sticks, cauliflowerettes, sliced cucumbers, etc.

Irma Staiger

BLOODY MARY DIP

1 c. sour cream
½ c. plain yogurt

½ c. mayonnaise
1 envelope dry
bloody Mary mix

Mix all ingredients together. Chill. Serve with potato chips or crackers.

Mrs. Peter DiRenzo



CRAB DIP

- | | |
|-----------------------------------|------------------------|
| 1 can crab meat, drained - flaked | 1 Tbsp. chopped capers |
| $\frac{3}{4}$ c. sour cream | 1 Tbsp. grated onion |
| 1 Tbsp. mayonnaise | 1 Tbsp. lemon juice |

Combine all ingredients in bowl. Chill. Serve with raw cauliflowerettes, celery or carrot sticks as dippers.

J. Miller

SHRIMP DIP

- | | |
|--------------------------------|--------------------------|
| 10 large shrimp, cooked | 1 tsp. grated onion |
| $\frac{1}{4}$ c. mayonnaise | salt and pepper to taste |
| Tabasco sauce - about 3 shakes | |

Clean shrimp. Mash to puree in blender. Add remaining ingredients. Salt lightly. Add cream to desired consistency.

Irma Staiger

DILL DIP

- | | |
|------------------------------|----------------------------|
| 1 c. sour cream | 1 Tbsp. minced fresh onion |
| 1 c. Hellmann's mayonnaise | 1 tsp. salt |
| 1 Tbsp. dill weed | 1 tsp. MSG |
| 1 Tbsp. minced fresh parsley | |

Mix thoroughly. Serve with fresh vegetables.

Coralyn Meier

HOW TO WHET THE APPETITE

- | | |
|-------------------------------------|------------------------------|
| 1 6-oz. pkg. frozen crabmeat | 2 Tbsp. finely chopped onion |
| 1 8-oz. cream cheese | paprika |
| 2 Tbsp. milk | minced parsley |
| 1 tsp. prepared horseradish | assorted crackers, or |
| dash of liquid hot pepper seasoning | small squares of |
| $\frac{1}{4}$ tsp. salt | pumpnickel bread |

Remove cartilage from crabmeat; flake. Blend together cream cheese and milk. Add crabmeat along with horseradish, hot pepper seasoning, salt and onion. Stir well to blend. Spoon mixture into a small casserole - heat in preheated 375 degree oven about 15 minutes, or until bubbly and hot. Remove from oven, sprinkle with paprika and chopped parsley. Serve with crackers and the toasted bread. 8 servings.

SMOKED FISH CREAM CHEESE BALL

- | | |
|--------------------------------|--------------------|
| 1 8-oz. pkg. cream cheese | 1 tsp. horseradish |
| 1 ½ tsp. lemon juice | ½ tsp. Accent |
| 1 small onion (finely chopped) | |

smoked fish - If I use chubs - I use 3 or so. I prefer using smoked white fish. Use liberal amounts - to consistency you desire.

Put the onion and fish in food grinder. Mix all ingredients together. Form ball. You may want to roll in chopped pecans.

Doris Moss

GOOD SUMMERTIME CANAPES

- | | |
|--|------------------|
| 1 8-oz. pkg. cream cheese,
softened | small rye rounds |
| 1 pkg. Italian dressing mix | cucumber |
| | dill weed |

Mix together well the cheese and dressing. Spread on the rye rounds, garnish with a thin slice of cucumber and top with sprinkle of dill weed.

Bernice Stelter

CHEESE BALL

- | | |
|--------------------------------|--------------------------|
| 1 8-oz. pkg. cream cheese | salt and pepper to taste |
| 1 jar Kraft Old English cheese | garlic salt to taste. |
| 1 jar Kraft Roqua Bleu cheese | |

Combine and roll into a ball. Roll ball in chopped nuts. This may be prepared ahead of time and frozen.

JoAnn Wentz

SHRIMP SPREAD

- | | |
|---------------------|----------------------|
| 4 oz. can shrimp | ¼ c. chopped onion |
| ½ c. chopped celery | 8 oz. cream cheese |
| ½ c. mayonnaise | 1½ Tbsp. lemon juice |

Chop shrimp finely and pour the lemon juice over. Mix mayonnaise with soft cream cheese. Add all ingredients. Tastes better if made the day before. Serve with crackers or with cocktail size rye bread.

Myrna Thielmann

LIVER SAUSAGE PATE

1 lb. liver sausage
1 8-oz. cream cheese
1 large dill pickle, diced
1 Tbsp. pickle juice

2 Tbsp. Worcestershire sauce
1 Tbsp. minced onion (dried)
½ tsp. garlic salt

Mix with mixer or by hand. Put in buttered bowl and refrigerate overnight. (If desired coat with more cream cheese.)

Serve with crackers.

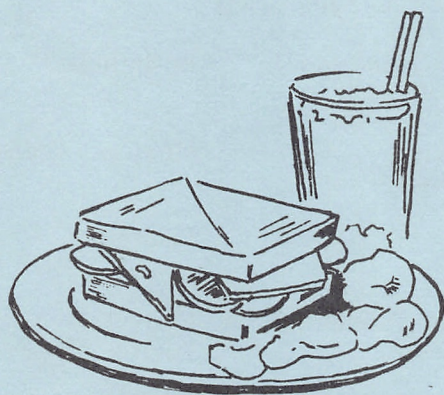
Edwina Mangan

**** WRITE ADDITIONAL RECIPES HERE ****

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** WRITE ADDITIONAL RECIPES HERE **

Beverages & Sandwiches



MAIN DISH OR SANDWICH	BEVERAGE OR ACCOMPANIMENT
Cream of Tomato Soup American-cheese Sandwich	Milk or Coffee
Corned-beef Sandwich (Rye Bread)	Cocoa
Baked Beans Cream -Cheese Sandwich (Brown Bread)	Milk or Coffee
Hot Chili Con Carne	Milk or Coffee Crackers
Liverwurst Sandwich (Enriched Bread)	Tomato Juice
Cold Roast Beef in Hamburger Bun	Milk or Coffee
Fried Chicken - Bread & Butter Sandwich	Mixed Vegetable Juice
Deviled Eggs Buttered Whole-Wheat Sandwiches	Chocolate Milk
Roast Pork with Horse-radish on Whole-wheat Bread	Buttermilk
Baked-ham Sandwich (Whole-wheat Bread)	Milk or Coffee
Tuna Salad Potato Chips	Lemonade
Deviled Ham and Pickle in Bun	Iced Tea Potato Chips
Sliced Chicken on Enriched Bread	Cocoa
Split-pea Soup Frankfurter Sandwich (Whole Wheat Bread)	Milk or Coffee
Egg Salad in Coney Buns	Milk or Coffee

HOT SPICED TEA

1 c. Tang	½ tsp. ground cloves
1 c. sugar	1 tsp. cinnamon
½ c. instant tea	

Mix all together and store in tight covered jar.

Serving: 2 heaping tsp. of mix in cup of hot water.

Ruth Schuldt

APRICOT LIQUEUR

1 lb. dried apricots	1 fifth cheap vodka
1 lb. rock candy (clear)	

Let stand for 3 weeks - strain and bottle and drink!

Bernice Stelter

RUSSIAN TEA

1 c. Tang	¾ tsp. cinnamon
½ c. tea (instant)	½ pkg. lemonade dry mix, with sugar
1 c. sugar	3/8 tsp. cloves

Mix above ingredients together. Store in covered jar. 2 tsp. in cup of hot water.

Mrs. Donna Weatherton

SLUSH

7 c. water	2 c. brandy (gin or vodka may be substituted)
2 c. sugar	
2 c. water	7-Up
4 green tea bags	cherries
1 12-oz. can frozen lemonade	orange slices
1 12-oz. can frozen orange juice	

Mix 7 c. water and sugar and boil till sugar is dissolved. Boil the 2 c. water with the tea bags and leave the tea bags in water till cool, then add the sugar mixture. Add lemonade and orange juice. Add the brandy (gin or vodka). Stir well and freeze for 24 hours. Makes 1 gallon. Use ice cream scoop to scoop into glasses. Put about 2 scoops in a glass, add 7-Up, a cherry and an orange slice. Great summer drink!

Gerry Gord
Jo Banavolonta
Mary Pones

JELLO-DRINK

Read the directions very, very, carefully. They appear to be simple but they can be confusing to the inexperienced.

Try to keep all disruptions to a minimum, especially small interesting children. Also try to keep all other thoughts out of your mind. This recipe is tricky (even though everybody tells you it is simple) so pay attention at all times to what you are doing. Re-read the directions often.

Now when you have successfully accomplished what the pkg. told you to do you should end up with what is known as a Jello-Drink. (Oh! I forgot to tell you, it is vital that you mistake a 2 c. measurer for a 1 c. measurer. You will be amazed at the amount of Jello-Drink you end up with.)

Petie Pardell

ORANGE-PINEAPPLE PUNCH

- | | |
|---------------------------|-------------------------|
| 2 6-oz. cans lemonade | 5 pt. pineapple sherbet |
| 2 6-oz. cans orange juice | 1 qt. vanilla ice cream |
| 11 c. cold water | |

Put liquid in punch bowl. Spoon in sherbet and ice cream.

Lucy Trautner

PUNCH

- | | |
|----------------------------------|----------------------------|
| 4 qt. ginger ale | 2 trays of ice cubes |
| 2 pt. orange sherbet | gin or vodka may be added, |
| 2 large cans frozen orange juice | to suit your taste |
| 1 large can frozen lemonade | |

Vi Schwanke

FRUIT GLOW PUNCH

- | | |
|---|-------------------------------|
| 1 can (6 oz.) frozen
lemonade concentrate, thawed | 1 qt. apple juice, chilled |
| 1 can (6 oz.) frozen
orange juice concentrate,
thawed | 2 qt. ginger ale, chilled |
| | 1 pt. lemon or orange sherbet |

In large punch bowl combine concentrates and apple juice. Stir in ginger ale. Spoon sherbet into bowl. Serve immediately. Makes 28 servings, about $\frac{1}{2}$ c. each.

Thelma Taylor

GOLDEN PHEASANT PUNCH

- | | |
|-----------------------------------|-----------------------------|
| 2 eggs | 1 6-oz. can frozen lemonade |
| 1 c. powdered sugar | 2 qt. cream soda |
| 15 jiggers vodka or gin (or none) | |

Beat the eggs, sugar, liquor and lemonade with electric beaters or in a blender. Put into punch bowl. Add cream soda and a tray of ice cubes.

(For Variation - 1 small box of frozen strawberries may be added.)

Shirley Maurer

PUNCH

- | | |
|----------------------------|----------------------------------|
| 6 pkg. raspberry Kool-Aid | 2 cans frozen lemonade |
| 6 qt. water | 1 large can pineapple juice |
| 4 c. sugar | 2 large cans orange juice (Hi-C) |
| 2 cans frozen orange juice | 1 qt. ginger ale |

Mix all ingredients except ginger ale. Add it just before serving. Add ice cubes. Serves 60 to 75 people.

Malinda Moench

RHUBARB PUNCH

- | | |
|---|-----------------------------|
| (6 - 8 c. of rhubarb
makes 3 qt. of juice) | 2 c. water |
| water | 1 large can pineapple juice |
| 3 c. sugar | juice of 6 lemons |
| | 1 qt. ginger ale |

Cut rhubarb, cover with water and cook. Drain through sack. Dissolve sugar in 2 c. water. Cook 10 minutes and cool. Mix 3 qt. juice and sugar syrup. Add pineapple juice. Just before serving add juice of 6 lemons and 1 qt. ginger ale.

Nadine Kalchbrenner



HOT SEA FOOD SANDWICHES

- | | |
|------------------------------|-----------------------------|
| 1 can frozen shrimp soup, or | 4 Holland rusks |
| 1 can cream shrimp soup | 2 Tbsp. mayonnaise |
| 1 can crab meat | ¼ tsp. Worcestershire sauce |
| 2 Tbsp. minced celery | ¼ tsp. salt |
| 2 Tbsp. chopped pimento | dash pepper |
| 1 Tbsp. minced onion | Parmesan cheese |
| 1 tsp. lemon juice | |

Thaw shrimp soup. Measure out ¼ c. and place in a medium sized bowl. Add crab meat flaked and free of cartilage. Add celery, pimento, onion, mayonnaise and Worcestershire sauce, salt, pepper and lemon juice. Place 4 rusks or pieces of crisp toast on a baking sheet. Top with crab mixture and sprinkle on Parmesan cheese. Bake at 425 degrees for 10 - 15 minutes or until heated and lightly browned. Meanwhile, combine remaining soup with 1/3 c. milk and heat, stirring frequently. Serve sandwiches with shrimp sauce ladled over top. Makes 4 servings.

Elsie Glassburner

TUNA PUFF SANDWICHES

- | | |
|--------------------------|-----------------------------|
| 1 7-oz. can tuna, flaked | 2 Tbsp. chopped green onion |
| 1½ tsp. prepared mustard | 3 hamburger buns, split |
| ¼ c. mayonnaise | 6 tomato slices |
| 1½ tsp. grated onion | |

Topping:

½ c. mayonnaise

¼ c. finely shredded Cheddar
or American cheese

Blend the first 6 ingredients. Pile onto bun halves. Top each with a tomato slice. Spread cheese topping over tomato. Broil 4 inches from heat until topping puffs and browns.

Thelma Taylor

✓ HOT HAM AND CHEESE SANDWICHES

- | | |
|-----------------|----------------------|
| 1 stick butter | 2 Tbsp. minced onion |
| 2 Tbsp. mustard | 1 Tbsp. poppy seed |

Mix and spread on hamburger buns. Top with ham and cheese. Wrap in foil. Heat in oven 20 minutes - 350 degree temperature.

Nancy Holz

PIZZA BURGERS

8 English muffins
1 lb. ground beef
2 cans pizza sauce

1 can mushroom pieces
1 8-oz. pkg. pizza cheese
green pepper, chopped,
(optional)

Separate muffins and lightly brown under broiler. Spread uncooked ground beef on each muffin. Broil for approximately 5 minutes and add pizza sauce, mushrooms, green pepper and top with grated cheese. Broil until cheese melts. Good for meals or snacks. A company favorite at my house.

Charlotte Hill

** WRITE ADDITIONAL RECIPES HERE **

**** WRITE ADDITIONAL RECIPES HERE ****

Soups & Salads



HERBS & SPICES
(ESPECIALLY SUITABLE FOR SOUPS & SALADS)

- BASIL:** This is an easy-to-grow herb with a clover-bloom like flavor. Use it in any recipe that calls for tomatoes, sprinkle into a green salad or scrambled eggs.
- BAY LEAF:** This versatile leaf has a really pungent flavor. Add to homemade vegetable soup, chicken dishes, pea soup or crush and add to tomato juice.
- CHERVIL:** This is a delicate herb that resembles parsley. It goes well with omelets, green salads, or in the melted butter that you pour over green vegetables.
- CHIVES:** Mildest of the onion family. Chives are superb in cold potato soup, vichyssoise; potato, fish and vegetable salads.
- DILL:** Add to melted butter as a dip for lobster, crabmeat or shrimp. Stir into cream or cottage cheese, mashed potatoes. Toss with green, potato, fish or vegetable salads.
- GARLIC:** A strong flavored plant of the lily family, cloves of which are used to flavor meats, salads, etc.
- LEEKs:** Strong flavored plant similar to onion.
- MARJORAM:** Sweet smelling as a flower. Use with veal, beef, lamb or pork. Add to cheese dishes, omelet, green or vegetable salads and meat loaf.
- ONION:** A strong flavored plant. Used to flavor meats, salads etc.
- OREGANO:** A natural with tomatoes. Use in potato or fish salads.
- PIMIENTO:** The fleshy fruit of the Spanish paprika. Canned, and used in meat and vegetable dishes and salads.
- TARRAGON:** A tangy and sharp herb that should be added to fish or egg salads. Toss with green salads or stir into the dressing; sprinkle over cottage cheese salad.

BUTTER BALL SOUP

Tender little bread dumplings make this chicken soup a special treat.

- | | |
|--|--|
| 8 slices day old firm white bread,
(about ½ loaf) | ¼ tsp. salt |
| 3 Tbsp. soft butter or margarine | 3 cans (13¾ oz. each)
chicken broth |
| 1 egg | 1 Tbsp. chopped parsley |

Remove crusts from bread; crumble bread between hands to make fine crumbs. Add butter, egg, salt and pepper. Mix well and knead until mixture can be formed into balls. Shape into about 30 balls, ¾ inch in diameter. Heat chicken broth to boiling in kettle or large saucepan, drop balls into boiling broth; simmer 10 minutes or until balls rise to the top. Sprinkle with parsley and serve at once. Add cooked julienne cut carrots and celery if you wish. May want to boil the carrots and celery in a little water first.

Ruth Lange

BEAN SOUP

- | | |
|----------------------------------|---|
| 1 lb. white beans | 1 medium onion, diced fine |
| 3 qt. water | 1 bunch celery, chopped fine |
| ham bone with
some meat on it | 1 finely minced clove of
garlic (optional) |
| ½ c. mashed potatoes | salt and pepper to taste |

Prepare beans as directed on pkg. Drain. Put beans in soup kettle with water and ham bone. Bring to a boil and simmer for 2 hours. Then stir in potatoes, onion, celery and garlic. Simmer 1 more hour. Remove bone, dice the meat and return meat to kettle. Salt and pepper to taste. Serves 6.

Thelma Taylor

MOM'S VEGETABLE BEEF SOUP

- | | |
|----------------------------------|---------------------------------------|
| 2½ to 3 lb. pot roast | 2 cans tomato soup |
| 8 to 10 c. water (approximately) | 2 small potatoes,
chopped fine |
| 1 c. celery, sliced thin | cabbage or green beans,
(optional) |
| ½ c. onions, chopped | salt to taste |
| 1 c. carrots, sliced thin | |
| 1 can tomatoes | |

Simmer meat in water and skim off top - 30 minutes. Add rest of ingredients and simmer approximately 1½ hours. Take out meat and cut in small pieces and put back in soup. Cooked noodles or rice can be added. (A good stick to the ribs soup.) (Mom's soup always took away our ills.)

Charlotte Hill

MINESTRONE SOUP

Brown 1½ lb. ground beef, pour off grease. Cover with water. Add 1 can Veg-All, 1 large can tomato juice, cook on low heat for 1 hour. Then add a handful of broken spaghetti. Pour Parmesan cheese in each bowl. Serve with tossed salad and Italian bread.

Coralyn Meier

VEGETABLE SOUP WITH HERBS

- | | |
|----------------------------|--|
| 2 lb. beef soup meat | 2 c. diced potatoes |
| 2 lb. beef bones | 2 c. sliced carrots |
| 2 qt. cold water | 1 c. green beans |
| 1 bay leaf | 6 c. (3 cans of lb. size)
canned tomatoes |
| ½ tsp. whole black pepper | ½ tsp. marjoram |
| ¼ tsp. allspice (optional) | ½ tsp. thyme |
| 2 Tbsp. salt | ¼ tsp. savory |
| 2 medium onions, sliced | |

Put the soup meat, bones, water, bay leaf, pepper, allspice and 1 Tbsp. salt into soup kettle, cover and simmer 3-4 hours. Remove meat - bones from kettle, discard bones and drain stock. Add diced meat, vegetables and seasonings to stock. Cover and cook for 30 minutes or until vegetables are tender. Adjust seasonings.

J. Miller

RASPBERRY CAROUSEL

- | | |
|--------------------------------|---|
| 1 pkg. (3 oz.) raspberry Jello | ¼ c. chopped walnuts |
| 2 c. boiling water | 1 pkg. (3 oz.) lemon Jello |
| ¾ c. cranberry juice cocktail | 1 container Cool Whip,
(4½ oz.) thawed |
| 1 c. diced apples | |
| ¼ c. sliced celery | ½ c. mayonnaise |

Dissolve raspberry Jello in 1 c. boiling water. Add cranberry juice and chill until thickened, about 1 hour. Fold in apple, celery and nuts; spoon into 6 c. ring mold and chill until set, about 15 minutes. Dissolve lemon Jello in remaining boiling water. Chill until slightly thickened, about 45 minutes. Combine Cool Whip and mayonnaise, fold into lemon Jello. Spoon into mold. Chill until firm, at least 4 hours.

Pat Caspers



RASPBERRY SALAD

2 pkg. raspberry Jello
2 c. hot water

1 pkg. frozen raspberries
1 can Mott's applesauce

Combine the Jello and the hot water. Let it cool and set, then add the raspberries and applesauce. Turn into a mold and chill until firm.

Phoebe Voight
Helen Brauer

SPINACH-COTTAGE CHEESE MOLD

3 oz. pkg. lemon Jello
 $\frac{3}{4}$ c. water, boiling
 $\frac{1}{2}$ c. mayonnaise
1 Tbsp. lemon juice
1 pkg. frozen
chopped spinach, thawed

1 c. celery, finely chopped
 $\frac{1}{4}$ c. (scant) green onion,
finely chopped
 $\frac{3}{4}$ tsp. salt
1 lb. cottage cheese,
small curd

Dissolve Jello in boiling water. Add the mayonnaise and lemon juice. Thicken slightly in refrigerator. Drain thawed spinach in sieve and press out all liquid. Fold into Jello with celery, onion, salt and cottage cheese. Mold. May be served with a dressing.

Thelma Taylor

CUCUMBER AND CELERY MOLD

1 small pkg. lemon Jello
1 c. boiling water
2 ribs celery
1 bunch green onions

1 large cucumber
 $\frac{1}{2}$ pt. sour cream
2 Tbsp. lemon juice
salt and pepper to taste

Dissolve Jello in 1 c. boiling water. Blend only in blender - 2 ribs celery, 1 bunch onions, 1 large cucumber and 2 Tbsp. dissolved Jello. When vegetables are pureed and well blended, add remaining Jello, sour cream, lemon juice, salt and pepper. Pour into mold and chill.

Pat Caspers

RAINBOW JELLO

4 pkg. of different flavor Jellos. Set up each layer separately in 9 x 13 pan. In each flavor, dissolve 1 c. hot water, and to each one add 1 pt. ice cream. Spread between each layer sour cream or sour half & half, amounting to 1 qt. in all. Very pretty!

Lucy Trautner

COTTAGE CHEESE SALAD

- | | |
|---------------------------------|-------------------|
| 2 c. small curd cottage cheese | 2 c. Cool Whip |
| 1 small pkg. Jello - any flavor | any drained fruit |

Sprinkle dry Jello over the cottage cheese. Add Cool Whip and fruit. Chill well.

Combinations: orange Jello and mandarin oranges
pineapple Jello and pineapple tidbits

Mildred Pieper

JELLO SALAD WITH CHEESE

- | | |
|--------------------------|-----------------------------------|
| 1 3-oz. pkg. lemon Jello | 1 small can pineapple,
drained |
| 1 c. boiling water | 1 c. grated cheese |
| ½ pt. cream | |

Dissolve Jello in water. Let set until almost congealed. Whip Jello. Whip cream. Add to the Jello. Add pineapple and cheese. Chill.

Lucy Trautner

LEMON-PINEAPPLE FLUFF SALAD

- | | |
|---|---------------------------------------|
| 1 3-oz. pkg. lemon Jello | 1 c. miniature marshmallows |
| 1 pkg. "instant" lemon pudding,
(instant pudding only) dry | ½ pt. cream, whipped,
or Cool Whip |
| 1 1¾-oz. can crushed pineapple,
(drained) | |

Make Jello as directed on pkg. Refrigerate till thickened. Then add instant pudding, drained pineapple, marshmallows and whipped cream. Mix together well and refrigerate until set.

Lucy Trautner

ORANGE SNOW

- | | |
|---------------------|---------------------------------------|
| 1¼ c. boiling water | 6 oz. can unsweetened
orange juice |
| 1 pkg. orange Jello | 4½ oz. container Cool Whip |

Stir the Jello in boiling water until dissolved. Stir in the orange juice. Refrigerate until thick as unbeaten egg white. Beat with beater until foamy and light. Fold in Cool Whip. Put in mold. Refrigerate.

Myrna Thielmann

CHERRY SALAD SUPREME

- | | |
|---------------------------------|------------------------|
| 1 3-oz. pkg. raspberry Jello | 1 c. crushed pineapple |
| 1 20-oz. can cherry pie filling | ½ c. whipped cream, or |
| 3 oz. pkg. lemon Jello | Cool Whip |
| 3 oz. cream cheese | 1 c. tiny marshmallows |
| 1/3 c. mayonnaise, or | nuts |
| salad dressing | |

Dissolve raspberry Jello in 1 c. hot water, add pie filling. Put in a 9 x 9 dish and chill till almost set. Dissolve lemon Jello in 1 c. hot water. Beat cream cheese and mayonnaise - add the lemon Jello. Stir undrained pineapple with ½ c. whip cream (or Cool Whip) and fold into lemon mixture with 1 c. of tiny marshmallows. Spread on top of cherry layer, sprinkle with nutmeats. Chill.

Lucy Trautner

ORANGE SHERBET SALAD

- | | |
|---------------------------|---------------------------------|
| 2 pkg. lemon Jello | 2 c. mandarin oranges, drained, |
| 2 c. hot water | (2 small cans or 1 large) |
| 1 pt. orange sherbet | 2 c. bananas, sliced |
| No. 2 can (large) drained | ½ pt. whipping cream, |
| crushed pineapple | whipped |

Combine Jello, hot water and sherbet. Set until slightly thick. Add the pineapple, oranges, bananas and whipped cream. Pour into a mold or a pretty cut glass dish. Chill.

Lucy Trautner

APRICOT JELLO SALAD (OR DESSERT)

- | | |
|-------------------------------|-----------------------|
| 1 6-oz. pkg. apricot Jello | 1 No. 2½ can apricots |
| 1 No. 2 can crushed pineapple | 1 large Cool Whip, or |
| 1 c. water | 1 c. whipped cream |
| 1 8-oz. pkg. Philadelphia | 1 c. chopped nuts |
| cream cheese | |

Cook Jello, pineapple and water together for 10 minutes. Cool. Mix cream cheese smoothly with enough juice from can of apricots to make it soft and creamy. Drain and quarter apricots. Mix ingredients (all) together. Put in a large mold or a 9 x 13 cake pan. Let set overnight. Serves 15. Delicious!

Edna Huizinga

LUSCIOUS SALAD

1 orange Jello (dry)
1 16-oz. cottage cheese
1 small Cool Whip, or
½ pt. whipping cream

1 can mandarin oranges,
(drained)
1 16-oz. crushed pineapple,
(drained)
nuts (optional)

Whip cottage cheese with mixer. Sprinkle in dry Jello. Add drained fruit. Mix together well. Lastly, add Cool Whip or whipped cream. Chill for several hours before serving.

Debbie Palazzola

STRAWBERRY JELLO

1 large pkg. Jello
2 c. boiling water

12 oz. pkg. frozen strawberries
8 or 9 oz. Cool Whip

Combine Jello and water. Immediately add the frozen strawberries and when partially set add the Cool Whip. Mold.

Marie Luerssen

JELLO MOLD

2 c. orange juice
2 pkg. or 1 large pkg. of
orange Jello

1½ c. buttermilk
¾ c. chopped walnuts
small can mandarin oranges,
drained

Combine orange juice, Jello and buttermilk, leave set. Add the nuts and oranges. Very good.

Marie Luerssen

CRANBERRY MOLD

2 c. raw cranberries
2/3 c. sugar
1 c. water
1 envelope (1 Tbsp.) gelatin,
which has been softened in
¼ c. cold water

1 chopped apple
1 cut up banana
1/3 c. nut meats

Cook berries, sugar and water - until all berries pop open. Put through a sieve and add softened gelatin. Chill until as thick as un-beaten egg whites. Then add the apple, banana and nut meats. Pour into mold to set.

Malinda Moench

FROSTED FRUIT SALAD

1 small box orange Jello
1 small box lemon Jello
2 c. hot water
1½ c. cold water
2 sliced bananas

1 c. crushed pineapple (drained)
save juice - set aside
¾ c. small marshmallows
custard topping
1 c. whipping cream,
(whipped)

Mix Jello with hot and cold water - when Jello has started to set, add fruit and marshmallows. Chill. When Jello is set, top with custard topping. Cook and stir the custard mixture until thickened. Then let cool, and fold in 1 c. (½ pt.) whipping cream, whipped.

Custard Topping:

½ c. sugar
2 Tbsp. flour
1 egg

2 Tbsp. butter
1 c. liquid pineapple juice

Claire Sobeski

APRICOT CHEESE DELIGHT SALAD

1 29-oz. can apricots,
drained and chopped
1 small can crushed pineapple,
drained

1 c. apricot and pineapple
juice combined
2 3-oz. pkg. orange Jello
2 c. hot water
¾ c. miniature marshmallows

Dissolve Jello in water and add apricots, pineapple and marshmallows and apricot-pineapple juice. Chill till firm and spread with cheese topping....

½ c. sugar
1 egg
2 Tbsp. butter
1 c. whipping cream

3 Tbsp. flour
1 c. juice,
either lemon or orange
¾ c. cheese (grated Cheddar)

Combine sugar, flour and blend in beaten eggs. Gradually stir in juice. Cook over low heat until thickened. Remove from stove, stir in butter, cool. Fold in whipped cream. Spread over the Jello. Sprinkle with cheese.

J. Hauer



FROZEN FRUIT DELIGHT

- | | |
|--------------------|---------------------------------|
| 2 Tbsp. sugar | 1 1-lb. can (2 c.) |
| 1 Tbsp. flour | fruit cocktail, drained |
| ½ c. honey | 1 c. banana slices |
| 1/3 c. lemon juice | 1/3 c. diced orange sections |
| 1 beaten egg | ¼ c. halved maraschino cherries |
| | 1 c. heavy cream, whipped |

In saucepan, combine sugar, flour and honey; bring to boiling. Cook 1 minute, stirring constantly. Gradually stir lemon juice into egg, then add small amount of honey mixture. Return to remaining mixture. Bring just to boiling, stirring constantly; remove from heat. Cool. Stir in fruit cocktail, banana slices, diced orange sections and maraschino cherries; fold in whipped cream. Pour into refrigerator tray; freeze firm, about 3 to 4 hours. To serve, cut in squares and garnish with orange sections if desired. Makes 8 or more servings.

Arlene Goding

24 HOUR FRUIT SALAD

- | | |
|--|--|
| 2 c. white cherries,
(halved and pitted) | ½ lb. almonds,
(blanched and chopped) |
| 2 c. pineapple (canned, diced) | 2 eggs |
| 1 or 2 c. grapes in season,
(or apricots) | 2 Tbsp. sugar |
| 2 c. orange sections | ¼ c. of half & half |
| 2 c. marshmallows (cut up) | juice of 1 lemon |
| | 1 c. whipping cream |

Combine well drained fruit. Add marshmallows and nuts. Beat eggs until light, gradually add the sugar, half & half and lemon juice. Mix. Cook in a double boiler until smooth and thick, "stirring constantly". Cool. Fold in whipped cream. Pour over fruit mixture and mix lightly. Chill 24 hours. Do not freeze. Serves 10 to 12.

Mrs. Staiger

FROZEN FRUITCAKE SALAD

- | | |
|---------------------------|----------------------|
| 1 c. sour cream | 3 bananas |
| 1 large Cool Whip, thawed | 1 c. red cherries |
| ½ c. sugar | 1 c. green cherries |
| 2 Tbsp. lemon juice | 1 c. chopped walnuts |
| 1 tsp. vanilla | lettuce leaves |
| 1 can crushed pineapple | |

In mixing bowl, blend together sour cream, Cool Whip, sugar, lemon juice and vanilla. Fold in fruit and nuts. Freeze for several hours or overnight. Unmold onto lettuce-lined plate. Let stand 10 minutes before serving.

Thelma Taylor

FRUIT SALAD (No Cream)

Dressing:

- | | |
|---|--------------------------------|
| 2 eggs | dash salt |
| 5 Tbsp. sugar ($\frac{1}{4}$ c.) | $\frac{1}{2}$ lb. marshmallows |
| 5 Tbsp. lemon juice ($\frac{1}{4}$ c.) | |

Beat eggs, add sugar, lemon juice and salt. Boil until thick in a double boiler. Add marshmallows. Cool.

Fruit:

- | | |
|-------------------------------|--------------|
| 1 No. 2 can pineapple tidbits | 3 bananas |
| 1 can mandarin oranges | 3 apples |
| 1 large can fruit cocktail | green grapes |

Drain all canned fruit and add dressing. Chill 3 hours. Serves 16.

IOWA SLUSH (Frozen Salad)

- | | |
|---|---|
| 3 pkg. frozen strawberries,
(do not thaw, cut through
with a sharp knife) | 1 large can apricots, drained
and cut up with scissors |
| 1 large can pineapple,
well drained and cut | 6 bananas, sliced |
| | 1 c. water |
| | $1\frac{1}{2}$ c. sugar |

Bring to boil on stove the water and sugar. Pour the "hot" syrup over all the fruits and stir until well mixed. Put in paper cup cake liners in muffin pans. Freeze immediately and keep frozen until serving time. Makes 30 and keeps for several weeks. Refreshing in hot weather and low in calories.

Edwina Mangan

MAY'S SPINACH-BACON SALAD BOWL

- | | |
|----------------------------------|---------------------|
| 1 clove garlic, quartered | 3 eggs, hard boiled |
| $\frac{3}{4}$ c. French dressing | 1 lb. crisp spinach |
| 8 slices crisp fried bacon | |

About 2 hours before serving add garlic to French dressing (may be omitted for different flavor). Prepare eggs, bacon and salad dressing. Tear spinach into pieces and refrigerate all. At serving time, chop eggs, crumble bacon and sprinkle over spinach. Remove garlic and pour dressing over spinach. Toss and serve at once. Serves 6.

Nadine Kalchbrenner

PISTACHIO SALAD

- | | |
|----------------------------------|-------------------------------|
| 1 pkg. Cool Whip (large carton) | 1 large can crushed pineapple |
| 1 pkg. instant pistachio pudding | 1 c. marshmallows |

Stir Cool Whip - add the pistachio pudding, marshmallows and pineapple (drained). Spread in dish (as cake) and refrigerate. Cut in squares to serve.

Doris Qutel

CRANBERRY SALAD

- | | |
|-----------------------------|---------------------------------------|
| 3 c. cranberries (ground) | 1 can crushed pineapple,
(drained) |
| 1½ c. sugar | 1 c. pecan meats |
| 2 c. miniature marshmallows | ½ pt. of whipping cream,
(whipped) |

Combine the cranberries and sugar and refrigerate for 2 hours. Then add rest of ingredients. Serve chilled - or freeze and cut into squares.

Shirley Maurer

PIMENTO CHEESE SALAD

- | | |
|----------------------------|----------------------|
| 1 bag marshmallows (small) | 1 pkg. Dream Whip |
| 1 c. drained pineapple | 1 jar pimento cheese |

Mix pineapple and marshmallows together and set aside. Mix a pkg. of Dream Whip and add cheese. Mix well. Add pineapple, and the marshmallows and mix. Let set for 12 to 24 hours. Cut in squares and serve on lettuce leaf.

Joyce Diewald

EASY CRANBERRY SALAD

Cook cranberries as directed on pkg., except use ½ c. less water. Refrigerate to thicken. When ready to serve, whip ½ pt. whipping cream. In a see through glass bowl spoon ½ the cranberries in. Spread on a layer of ½ the whipped cream, then the remaining cranberries and top with the remaining cream. Sprinkle with nuts.

Lucy Trautner



DO-AHEAD SALAD

- | | |
|---------------------------------------|--|
| 1 head lettuce,
(torn or shredded) | 1 can water chestnuts,
(drained) and sliced |
| 1 green pepper, chopped | 2 c. mayonnaise with |
| 1 large sweet red onion, sliced | 2 Tbsp. sugar added |
| 5 - 6 stalks celery, chopped | $\frac{3}{4}$ c. Cheddar cheese, grated |
| 1 pkg. "frozen" peas, uncooked | $\frac{1}{2}$ lb. bacon, cooked crisp,
and crumbled |

Spread lettuce pieces evenly in fairly large casserole dish or baking pan. Then layer with green pepper, onion, celery, peas and water chestnuts. "Do Not Mix." Spread mayonnaise over the top of salad. Sprinkle Cheddar cheese on - and then top with bacon bits. Cover with foil or plastic wrap and refrigerate overnight or for 24 hours. (This will serve at least a dozen people - depending on how large their appetites are!)

Bernice Stelter

CREAMY CRANBERRY SALAD

- | | |
|--|-----------------------------|
| 1 3-oz. pkg. cherry-flavored Jello | $\frac{1}{2}$ c. buttermilk |
| 1 c. hot water | 1 Tbsp. lemon juice |
| 1 can (1 lb.) jellied cranberry
sauce | |

Dissolve Jello in hot water. Let chill until partially thickened. Beat cranberry sauce with a rotary beater, until smooth. Stir sauce, buttermilk and lemon juice into the Jello mixture. Pour into 1 qt. mold and chill until firm. Unmold on lettuce. 6 servings.

Thelma Taylor

✓ THREE BEAN SALAD

- | | |
|---------------------------------------|---------------------------------|
| 1 No. 303 can green beans | $\frac{1}{2}$ c. vinegar |
| 1 No. 303 can wax beans | $\frac{1}{2}$ c. salad oil |
| 1 No. 303 can kidney beans | $\frac{3}{4}$ c. sugar |
| $\frac{1}{2}$ c. minced onion | 1 tsp. salt |
| $\frac{1}{2}$ c. chopped green pepper | $\frac{1}{2}$ tsp. black pepper |

Drain beans well and add onion and green pepper. Mix next 5 ingredients until sugar is dissolved, and pour over bean mixture. Refrigerate overnight, or at least 6 to 7 hours.

COOKED VEGETABLE SALAD

- | | |
|--|--|
| 8 c. (4 pkg. cooked, frozen)
vegetables (carrots, peas,
snap beans, limas, etc.) | ¼ c. sour cream
onion salt
salt and pepper |
| ¾ c. mayonnaise | |

Combine cold vegetables and mayonnaise and sour cream. Season to taste. Makes 12 servings.

Irma Staiger

SAUERKRAUT SALAD

- | | |
|-------------------------------|-------------------|
| 1 can sauerkraut (drained) | 6 Tbsp. salad oil |
| 1 can bean sprouts (drained) | 2 Tbsp. vinegar |
| 1 small onion, chopped | ¼ tsp. salt |
| 1 small green pepper, chopped | 2 tsp. sugar |
| pimento (optional) | |

Chop sauerkraut and bean sprouts coarsely and place in a large bowl. Add onion, green pepper (and pimento). Combine oil, vinegar, sugar and salt and pour over mixture. Toss lightly to mix. Let stand, covered, at least 30 minutes to blend flavors. Stir again before serving.

Bernice Stelter

7 LAYER VEGETABLE SALAD

- | | |
|--|---|
| lettuce | 1 pt. or 2/3 pt. of
Miracle Whip |
| ½ c. chopped celery | 4 oz. of shredded cheese,
or Parmesan cheese |
| ½ c. green pepper | 8 strips of bacon |
| Spanish onion rings | |
| 10 oz. pkg. frozen peas,
(cooked and drained) | |

In large bowl slice crisp lettuce to ½ full. Add the celery and green pepper. Add a layer of onion rings, a layer of peas, a layer of Miracle Whip. Spread cheese. Crumble bacon, which has been fried, over the cheese. Cover tightly and refrigerate for at least 8 hours. Do not toss.

J. Hauer
Dona Fernandez



GREEN PEA SALAD

- | | |
|--|------------------------------|
| 1 20-oz. bag frozen green peas,
(defrosted) | 4 oz. sour cream |
| 12 small green onions, sliced | salt and pepper |
| 6 slices crisp bacon, crumbled | 6 raw mushrooms, sliced thin |

Defrost raw peas. Add green onions, bacon, mushrooms, seasonings to taste and sour cream. Toss lightly until mixed well. Be careful not to crush peas.

Joyce Diewald

✓ COPPER PENNIES

- | | |
|----------------------------------|------------------------------|
| 3 lb. carrots, sliced | ½ c. salad oil |
| 1 large onion, chopped | 1 c. vinegar |
| 1 large green pepper,
chopped | 1 Tbsp. Worcestershire sauce |
| 1 c. sugar | 1 Tbsp. prepared mustard |
| | 1 can tomato soup |

Boil the carrots until just tender. Let cool. Mix all other ingredients and pour over carrots. Keep in refrigerator. Makes large bowl full. Refrigerate a day or so before serving, it brings out the flavor!

Edna Brookman

✓ VEGETABLE SALAD

- | | |
|-----------------------------------|--------------------|
| 1 head cauliflower | cherry tomatoes |
| 1 can green beans (drained) | 1 c. sugar |
| 1 can wax beans (drained) | ¼ c. oil |
| 1 can carrots (drained) | ½ c. cider vinegar |
| 1 can artichokes, cut and drained | salt and pepper |

Partially cook cauliflower. Add to rest of vegetables when cooled. Bring the sugar, oil, vinegar, etc. to a boil and boil for 1 minute. Cool and add to vegetables and refrigerate for 24 hours. Mix occasionally. Drain before serving.

Joan Whitehead



RANCH SALAD

- | | |
|---|-----------------|
| 1 lb. kidney beans, rinsed | ½ c. sugar |
| 1 pkg. 10 mixed vegetables,
(cooked and drained) | ½ c. vinegar |
| 1 small onion, minced | 1 Tbsp. flour |
| 1 small green pepper, chopped | ½ tsp. salt |
| | 1 Tbsp. mustard |

Boil together the sugar, vinegar, flour, salt and mustard. Pour over vegetables and cool.

Edwina Mangan

MACARONI SALAD

- | | |
|---|--------------------------|
| 1½ lb. elbow macaroni, or
Creamettes | ¾ c. chopped parsley |
| 1 c. sliced green onion | 1 can (4 oz.) pimientos |
| 3 c. thinly sliced celery | 3 c. mayonnaise |
| 2¼ c. shredded raw carrots,
(about 3 medium) | 2¼ tsp. salt |
| | 2 Tbsp. prepared mustard |
| | 3 Tbsp. vinegar |

Cook and drain macaroni. Rinse in hot water - and cool. Add next 5 ingredients. Mix remaining ingredients - add to first mixture. Chill.

Edna Schoenbeck

CHICKEN SALAD

- | | |
|-------------------------------|-----------------------|
| 1 whole chicken, 2 - 2½ lb. | 1 tsp. pepper |
| 3 stalks chopped celery | salt |
| 1 medium chopped green pepper | mayonnaise as desired |
| 2 - 3 sweet pickles | Tbsp. toasted almonds |
| 2 - 3 Tbsp. pickle juice | |

Bake chicken 45 minutes or until tender. Cut in small pieces, discard skin. Add all the ingredients, mix and serve with hot dinner rolls.

Leni Szabo

TUNA SALAD

- | | |
|--|--------------------------------------|
| 1 c. chopped celery | 3 hard cooked eggs, diced |
| 1 small onion, minced | 1 can (13½ oz.) |
| ½ c. finely chopped
sweet pickle | pineapple chunks, drained |
| 1 large dill pickle,
finely chopped | 3 cans (6½ oz. each) tuna,
flaked |
| | 1 c. mayonnaise |
| | 1 tsp. salt |

Toss ingredients lightly and chill thoroughly.

Malinda Moench

TUNA, CHICKEN OR SHRIMP MOLD

1 pkg. lemon Jello
1 tsp. salt
1 tsp. minced onion
½ c. cream, whipped
½ c. salad dressing
3 c. diced celery,
(2 c. if a small mold)

1 6½-oz. can chicken,
tuna or shrimp
¼ lb. diced pimento cheese
½ diced green pepper
½ c. chopped walnuts
3 hard boiled eggs, chopped
stuffed olives, as desired

Dissolve Jello, salt in 1 c. boiling water. Add onion. Chill until almost stiff, then whip enough to look creamy. Add to this, the whipped cream and salad dressing (¼ c. more of cream and dressing may be added if desired). Then add remaining ingredients. Refrigerate until set.

Elaine Morken

MOLDED TUNA FISH SALAD

2 pkg. lemon Jello
2 c. hot water
2 Tbsp. vinegar
2 c. tuna, flaked
2 Tbsp. green pepper, chopped

2 c. celery, chopped
2 small onions, grated
4 hard cooked eggs, chopped
1 c. mayonnaise

Dissolve Jello in hot water and vinegar. When slightly thick, add other ingredients, mixing well. Mold and chill. Serves 12.

Thelma Taylor

FRENCH DRESSING

1 c. sugar
1 c. cooking oil
1 c. catsup

½ c. cider vinegar
1 tsp. paprika
½ tsp. garlic salt

Put all in blender. Blend until mixed. Makes a pint or more. Keeps well in refrigerator.

Ruth Schuldt

FRENCH DRESSING

1 can tomato soup
1 c. salad oil
½ c. sugar
2/3 c. vinegar
1 tsp. pepper

1 tsp. salt
2 Tbsp. chopped onion
2 Tbsp. chopped celery
1 clove garlic

Shake well. (Makes 2 quarts.)

Holly Jefferson

OIL DRESSING

1 c. oil	2 Tbsp. vinegar
1 tsp. mustard	2 Tbsp. lemon juice
1 tsp. salt	2 Tbsp. butter
1 tsp. powdered sugar	1/3 c. flour
2 eggs	1 c. water

Boil the butter, flour and water. Place in bowl with other ingredients and beat till smooth. Good for coleslaw.

Marie Luerssen

SALAD DRESSING

1/2 c. sugar	1/4 c. cider vinegar
1 tsp. salt	1/4 c. grated onion
1 tsp. dry mustard	juice of 1 lemon
1/4 tsp. celery salt or seeds	3/4 c. salad oil
1/3 c. catsup	

Blend dry ingredients, then add the other ingredients. Beat thoroughly. Put in jar and store in refrigerator. Keeps for months.

Alma Haas

VINEGAR DRESSING

2 c. vinegar	1/2 tsp. garlic powder
2 c. sugar	1/2 tsp. onion powder
2 tsp. salt	1/8 tsp. black pepper
1/2 tsp. dry mustard	1 tsp. celery seed

Heat vinegar in a 3 qt. pan. While that is heating mix other ingredients. Boil about 5 minutes. It boils over very easily.

A little rosemary improves the flavor (optional). Add it to the vinegar.

Shake dressing before using. Will keep in refrigerator for months. Improves the flavor when added to any kind of salad. It also improves the flavor of stews, soups and fish.

Minnie Riewe



** WRITE ADDITIONAL RECIPES HERE **

** WRITE ADDITIONAL RECIPES HERE **

Vegetables & Side Dishes



HINTS TO REMEMBER WHEN BUYING VEGETABLES

ASPARAGUS:	Select fresh, tender and firm with close compact tips.
BEETS:	Should be smooth and free from blemish.
BROCCOLI:	Should be fresh, clean and not overmature. Select stalks that are tender and firm with heads compact with no evidence of flowering.
BRUSSELS SPROUTS:	Select sprouts that are firm and compact and have a fresh green color.
CABBAGE:	Select a reasonably solid head. Avoid decay, yellowing of leaves.
CARROTS:	Select firm, fresh, smooth and well-shaped carrots with good color.
CAULI- FLOWER:	Choose white, clean, firm and compact heads
CELERY:	Should be brittle enough to snap easily.
CUCUMBERS:	Should be firm, fresh, well-shaped and a deep green color.
EGGPLANT:	Should be heavy, firm free from blemish and uniform dark color.
GARLIC:	Should be dry and not soft or spongy. Outer covering should be unbroken and bulbs should not be dirty.
LETTUCE:	Head lettuce should be fresh, crisp, tender, firm, free from decay and should not have excess cover-leaves.
MUSHROOMS:	Select firm mushrooms with no mold or softness.
GREEN ONIONS:	Should have green fresh tops. Should be young, crisp and tender
PARSLEY:	Select bright green fresh.
PEAS:	Should be young, fresh, tender and sweet. Pod should be bright green, slightly velvety, freshed picked.
PEPPERS:	Select firm, thick-fleshed, well-shaped peppers of fresh appearance.
POTATOES:	Should be sound, smooth, shallow eyed and reasonably clean.
RADISHES:	Select smooth, tender, crisp radishes.
SPINACH:	Should be well-developed stocky plants with fresh crisp and clean leaves.
SWEET POTATOES:	Should be smooth, well-shaped and unblemished.
TOMATOES:	Should be mature, firm, plump, smooth, good color and free from blemishes.
TURNIPS:	Select smooth, firm turnips with only a few leaf scars around crown. Tops should be fresh, green, young.
ZUCCHINI:	Select small crisp zucchini.

BROCCOLI CASSEROLE

- | | |
|--|----------------------------------|
| 1 egg, slightly beaten | 1 Tbsp. chopped onion |
| 1 pkg. chopped broccoli,
cooked as directed | salt and pepper to taste |
| 1 18-oz. can cream style corn | 3 Tbsp. margarine |
| | 1 c. herb seasoning stuffing mix |

Mix broccoli, corn, onion, salt and pepper. Melt margarine and add $\frac{3}{4}$ c. stuffing - mix and place in casserole. Sprinkle $\frac{1}{4}$ c. stuffing mix on top and bake uncovered 40 minutes at 350 degrees.

Emma Smith

CAULIFLOWER PARMESAN

- | | |
|--|-----------------|
| 2 pkg. frozen cauliflower
margarine | Parmesan cheese |
|--|-----------------|

Saute cauliflower in margarine until almost done. Put into buttered casserole. Sprinkle well with Parmesan cheese. Put into 350 degree oven until slightly browned.

Lucy Trautner

SPINACH AND BROCCOLI CASSEROLE

- | | |
|-------------------------------|-------------------------------|
| 2 pkg. chopped spinach | $\frac{1}{4}$ c. bread crumbs |
| 1 pkg. chopped broccoli | 2 eggs |
| 2 cans cream of mushroom soup | onion rings for garnish |
| 1 can water chestnuts, sliced | |

Thaw vegetables and drain. Do not cook. Mix eggs, soup, vegetables, crumbs and chestnuts and place in casserole. Bake for 45 minutes in 350 degree oven. Place onion rings on top last 10 minutes.

Irma Staiger

COOL CARROTS

- | | |
|--|--------------------------|
| 2 lb. carrots | $\frac{1}{2}$ c. oil |
| 1 small green Bell pepper,
(chopped fine) | $\frac{3}{4}$ c. vinegar |
| 1 can tomato soup | 1 c. white sugar |
| | 1 tsp. dry mustard |

Peel carrots and slice. Cook in salted water until tender. Drain. Put into a deep wide dish. Mix oil, vinegar and sugar and heat until sugar dissolves. Add other ingredients and pour mixture over carrots. Cover and refrigerate overnight before using. Keeps well for several weeks.

Edna Schoenbeck

VEGETABLE CASSEROLE

- | | |
|--|-----------------------|
| 1 pkg. frozen peas (cooked) | 1 can mushroom soup |
| 1 can Chinese vegetables,
(drained) | 1 small can mushrooms |

Mix all together. Top with Pepperidge Farm stuffing crumbs.
Bake 30 minutes at 350 degrees.

Joan Whitehead

BAKED ASPARAGUS ROYAL

- | | |
|--|--|
| 1 11-oz. can
cream of mushroom soup | 2 hard boiled eggs |
| 1 lb. fresh asparagus,
cooked | 2 c. grated American,
(or Cheddar) cheese |
| | 2½ c. crushed potato chips |

Place layer of cooked asparagus in the bottom of a casserole. Cover with a layer of potato chips and a layer of sliced hard boiled eggs. Cover with grated cheese and repeat. Add a can of cream of mushroom soup. Cover top with grated cheese and crushed potato chips. Bake in 350 degree oven for 30 minutes and serve hot.

Thelma Taylor

ZUCCHINI CASSEROLE

- | | |
|--|-----------------|
| 2 medium zucchini | onion powder |
| 1 can of stewed tomatoes,
(with onion, celery and
peppers already in it) | garlic powder |
| salt and pepper | garlic salt |
| | Parmesan cheese |
| | croutons |

Slice zucchini. Add tomatoes. Season with salt, pepper, onion powder, garlic powder and garlic salt. Sprinkle with Parmesan cheese on top and bake for 20 minutes at 350 degrees - then put croutons on top and bake 10 minutes longer.

Pat Caspers



DEVILED GREEN BEANS

These tasty deviled green beans, prepared with onion and seasoning, will add zest but few calories to the menu.

- | | |
|--|--------------------------|
| 1 lb. fresh green beans,
cut French style | 1 Tbsp. prepared mustard |
| 1 medium onion, sliced | 1 Tbsp. horseradish |
| 1 tsp. salad oil or butter | salt and pepper to taste |

Cook the beans in small amount of boiling salted water until almost done; drain. In skillet, cook onion in oil or butter until golden, stirring to avoid scorching. Add beans to onion. Add remaining ingredients. Heat through. Serve at once.

(60 calories per serving.) Makes 4 servings.

Malinda Moench

GOURMET SPINACH

- | | |
|----------------------------|------------------|
| 2 pkg. chopped spinach | ½ pt. sour cream |
| 1 small bunch green onions | Parmesan cheese |

Cook spinach as directed on pkg., with onions. When done put into colander, and drain very well. Mash down with Tbsp. to extricate as much of the liquid as possible. Return to pan. Add the sour cream. Slowly heat through. Put into warm serving dish and sprinkle with Parmesan cheese.

Lucy Trautner

ITALIAN STUFFED PEPPERS

- | | |
|--|---|
| 10 slices white bread - 1 day old,
cubed | 2 Tbsp. olive oil,
(for sauteeing peppers) |
| 1 clove garlic, pressed | ¼ c. cool water |
| (½ tsp. salt - ½ tsp. pepper),
use inside peppers | ¼ c. vinegar |
| 1 Tbsp. oregano or thyme | 2 oz. chopped anchovies |
| ¼ c. chopped parsley | 2 Tbsp. Parmesan cheese,
grated |
| | 6 large green peppers |

Salt inside of the pepper after removing seeds and a bit of the top. Fry in oil about 8 minutes so parts are braised for flavor. Mix the remaining ingredients and stuff the peppers. Bake in a covered dish at 350 degrees 1 hour. The peppers should steam but not cook in juice - therefore check frequently. Good served with a meat dish like Italian or Polish sausage. Makes 6.

Emily Schuette

✓ ORIENTAL BEANS

- | | |
|---|------------------------------------|
| 2 pkg. French style green beans | 1 can mushroom soup |
| ½ c. chopped onions | 1 can celery soup |
| 1 can bean sprouts (drained) | 4 Tbsp. milk |
| 2 cans water chestnuts,
(drained and sliced) | grated cheese |
| | 1 can O & C French fried
onions |

Cook beans according to pkg. Mix with onions, bean sprouts, water chestnuts, mushroom soup, celery soup and milk. Put into a buttered casserole. Top with grated cheese. Bake 30 minutes at 350 degrees. Top with French fried onions. Bake another 10 minutes.

Lucy Trautner

✓ ELEGANT SCALLOPED CORN

- | | |
|---|----------------------------|
| 1 No. 303 cream style corn | 1 tsp. salt |
| 1 c. crushed cracker crumbs | 2 eggs |
| ½ c. diced celery | 2 Tbsp. butter |
| ¼ c. diced onions | 1 c. milk |
| ¾ c. American or Cheddar cheese,
cut into small pieces | paprika "or" fresh parsley |

To the corn add cracker crumbs, celery, onions, cheese and salt. Mix together eggs, butter and milk. Add to other ingredients. Bake for 50 minutes at 350 degrees. Sprinkle with paprika or fresh parsley when serving.

Lucy Trautner

CARROTS BOURBONADE

- | | |
|---------------------------------------|---------------------------|
| 8 carrots | 1/8 tsp. salt |
| 2 Tbsp. butter or margarine | 2 Tbsp. bourbon |
| 2 Tbsp. brown sugar,
firmly packed | 2 tsp. chopped fresh dill |

Peel carrots and cut in diagonal slices. Cook the carrots by dropping the slices into ½ c. boiling salted water. Simmer until barely tender. Drain. Combine butter, sugar and salt in a saucepan and cook over low heat until butter melts, stirring occasionally. Add carrots and cook, covered, over very low heat for 10 to 12 minutes, or until carrots are crisp tender. Add bourbon and cook uncovered 1 minute.

Mathilda Stelter

MARIGOLD CARROTS

5 to 6 medium carrots
1 tsp. grated orange rind
1 Tbsp. instant minced onion

½ tsp. salt
3 Tbsp. butter or margarine

Shred carrots. Add onion, orange rind and salt; toss to blend. Melt butter in skillet, add carrots and cook over medium-high heat, stirring often, for 3 to 4 minutes or until just tender. Serves 4 - 5.

CORN SOUFFLE

¼ c. butter or margarine
¼ c. flour
2/3 c. milk
1 c. corn

¼ c. grated cheese
3 eggs
salt and pepper to taste

Melt butter, add flour and milk gradually. Add corn and well beaten egg yolks and cheese. Then fold in stiffly beaten egg whites. Turn into a buttered baking dish and bake in a 350 degree oven for 25 minutes.

Malinda Moench

CARROTS IN ORANGE SAUCE

2 bunches cooked carrots, cut into pieces about 2 inches long and ½ inch thick.

Sauce:

1 c. orange juice
2 tsp. grated orange rind
1 Tbsp. cornstarch
3 Tbsp. melted butter

1/3 c. brown sugar
1/3 c. white sugar
dash salt

Combine sugars and cornstarch in saucepan. Add orange juice, rind and salt. Add butter and cook over medium heat stirring until thick and clear. Pour over cooked carrots. Can add a sprinkle of parsley on top. Colorful and good.

Char Hill

GLAZED CARROTS

2 c. carrots (4 to 6)
1 apple
2 Tbsp. sugar

3 Tbsp. oleo
salt
cinnamon

Cook sliced carrots and apple - cut up. Cook sugar and oleo. Add salt and cinnamon.

Phoebe Voight

CARROTS

- | | |
|---|------------------------|
| 2 c. cooked mashed carrots | 2 slightly beaten eggs |
| ¼ lb. butter | ¼ tsp. pepper |
| 2 c. grated cheese,
(8 slices American cheese) | 2 Tbsp. sugar |

Mash the cooked carrots (I use electric mixer). Add the butter right after mashing hot carrots so it will melt. Add the cheese while warm. Mix all ingredients together and put in oven serving dish. Cover with foil and bake at 350 oven for 45 minutes.

Shirley Stewart

RICARDO'S POTATO SALAD

- | | |
|--|--------------------------------|
| 2 - 2¼ lb. potatoes
(small red preferred) | 6 chopped black olives |
| 2 Tbsp. salt | 2 Tbsp. chopped pimento |
| 4 hard cooked eggs, sliced | ½ tsp. marjoram |
| 2 Tbsp. chopped green onion | 3 slices fried, crumbled bacon |
| ¼ c. chopped celery | 4 Tbsp. oil |
| 1 Tbsp. chopped parsley | 1½ Tbsp. vinegar |
| ¼ c. chopped sweet pickle | ¾ c. mayonnaise |
| | salt if needed |

Boil potatoes with 2 Tbsp. salt. Cool slightly in cool water and peel. Slice or dice. In a large bowl mix with rest of ingredients.

E. Schuette

CALICO BEANS

- | | |
|--|--------------------------------------|
| 1 lb. ground beef | 1 No. 2 can lima beans,
drained |
| ½ lb. bacon (cut up) | 1 No. 2 can kidney beans |
| ½ c. celery | 1 No. 2 can butter beans,
drained |
| 1 c. onion | 3 Tbsp. vinegar |
| ½ c. catsup | 1 tsp. dry mustard |
| 1 c. brown sugar | |
| 1 tsp. salt | |
| 1 No. 2 (16 oz.) can
pork and beans | |

Brown the beef, bacon, celery and onions. Add catsup, brown sugar, salt, pork and beans, lima beans, kidney beans and butter beans. Add and mix in the vinegar and mustard. Bake 325 degrees 1 hour. Serves 8 - 12.

Elaine Morken

QUICK BAKED BEANS

4 slices bacon, diced
1 small onion, diced
½ c. catsup

½ tsp. dry mustard
¼ c. brown sugar
2 large cans pork and beans

Brown bacon and onion in pan. Add catsup, mustard and the brown sugar. Place 2 cans pork and beans in bean pot or casserole. Add bacon, onion mixture and stir. Cover and bake 30 minutes at 350 degrees.

Ruth Schuldt

BLACK BEANS AND RICE

1 lb. black beans
2 Tbsp. olive oil
1 medium ripe tomato
1 bay leaf

½ onion
½ medium green pepper
1 clove garlic, unpeeled,
and partially crushed

Wash beans and discard imperfect ones. Place in a deep bowl with water 2 inches above beans. Soak overnight.

The next day, pour beans and water in which they were soaked into a 3 or 4 qt. kettle. If necessary, add more water so that beans will be covered with 1 inch of water. Add remaining ingredients, bring to a boil, reduce heat to moderate and cook, covered, until beans are tender, about 1 hour. Use only a wooden spoon for stirring. Remove bay leaf, tomato, onion, pepper and garlic.

½ c. olive oil
½ medium onion, chopped
¼ c. green pepper chopped
1 garlic clove, minced
1 tsp. crushed oregano

¼ tsp. cumin
2 Tbsp. wine vinegar
1 Tbsp. salt
½ tsp. hot sauce
2 Tbsp. dry sherry

Saute onion and green pepper in olive oil in a skillet until the onion is transparent. Add garlic, oregano, cumin, wine vinegar and salt. Stir to mix well and cook 2 minutes longer.

Add 2 c. cooked beans to skillet, mash them slightly and mix with skillet mixture. Then mix everything in the skillet into the beans, stirring well. Stir in hot pepper sauce, cover and cook another ½ hour. Correct seasonings and add sherry. Serve hot over cooked long grain white rice.

Sprinkle chopped onion, green onion or chives over the top. Serves 8.



CUCUMBERS (Frozen)

2 qt. sliced cucumbers	2 tsp. water
2 medium sliced onions	1 tsp. salt

Refrigerate 2 hours.

$\frac{1}{4}$ c. vinegar	$1\frac{1}{2}$ c. sugar
--------------------------	-------------------------

Drain first 4 ingredients thoroughly - do not rinse. Cover with vinegar and sugar. Stir until dissolved. Package in freezer containers. White pepper, dill and celery seed may be added.

Helen Baumann

SAUERKRAUT

$2\frac{1}{2}$ lb. can of kraut (drained)	a little sugar
$\frac{1}{2}$ lb. bacon	a little salt
$\frac{1}{2}$ c. diced onion	dash of garlic powder,
a little pepper	(optional)

Heat kraut. Dice bacon, fry until crisp, remove from pan, add to sauerkraut. To the bacon grease add onion, saute for 5 minutes. Add grease and onion to sauerkraut with a little pepper, sugar, salt and a dash of garlic powder (optional). Mix well. Serve hot.

Minnie Riewe

CARAMELED SWEET POTATOES

5 medium sweet potatoes	3 Tbsp. flour
1 tsp. salt	8 marshmallows
1 c. brown sugar	1 c. half & half
2 Tbsp. butter	$\frac{1}{2}$ c. chopped nuts

Cook sweet potatoes until tender. Drain, cool, peel and cut in $\frac{1}{2}$ lengthwise. Arrange in greased shallow baking dish. Mix salt, sugar and flour together. Sprinkle over the potatoes. Dot with butter. Add marshmallows and nuts. Pour half & half over all. Bake at 350 degrees for 45 - 50 minutes. Serves 5. "Delicious!"

Lucy Trautner



SHERRIED SWEET POTATOES

12 medium size potatoes	$\frac{1}{4}$ c. butter
1 tsp. cinnamon	$\frac{1}{4}$ c. sherry wine
2 tsp. salt	$\frac{1}{4}$ c. orange juice

Cook potatoes till tender; drain, cool and peel. Add cinnamon, salt and $\frac{1}{2}$ of the butter. Beat till fluffy and smooth. Add sherry and orange juice. Dot with remaining butter and serve.

Sunny Starrett

FRENCH SWEET POTATOES

$\frac{1}{4}$ c. wine (white or cognac)	2 cans yams or 1 large can
$\frac{1}{2}$ c. brown sugar	1 can sliced pineapple,
$\frac{1}{4}$ lb. butter (melted)	(10 slices)
	marshmallows

Whip potatoes with all of the above ingredients except pineapple and marshmallow. Put a mound of mixture atop each pineapple ring. Bake in 350 degree oven for $\frac{1}{2}$ hour. After baking, you may spread marshmallows on top and broil a few minutes, watching carefully.

Shirley Maurer

SWEET POTATOES WITH ALLSPICE

1 can 1 lb. syrup packed sweet potatoes	1 tsp. grated lemon rind
$\frac{1}{4}$ c. honey	$\frac{1}{2}$ tsp. ground allspice
	2 Tbsp. butter or margarine

Drain the sweet potatoes and reserve liquid. Arrange pieces of sweet potato in greased shallow dish. Combine sweet potato liquid with honey, lemon rind and allspice. Spoon mixture evenly over the sweet potatoes. Dot with butter. Bake, uncovered, in preheated moderate oven (375 degrees) for about 25 minutes or until sweet potatoes are well glazed. Serves 4.

Shirley Maurer



WHIPPED SWEET POTATOES

- | | |
|--------------------------------------|---------------------------------------|
| 4 c. mashed cooked
sweet potatoes | ½ tsp. salt |
| ½ c. chopped almonds | ½ tsp. cinnamon |
| ½ c. chopped apples | 2 Tbsp. brandy |
| 1 Tbsp. brown sugar | ¼ c. melted butter,
(or margarine) |

Combine all ingredients and turn into a greased 1 qt. casserole. Top with miniature marshmallows sprinkled with brown sugar. Bake at 375 degrees for 25 - 30 minutes or until marshmallows melt and top is golden.

Jane Alcena

POTATOES GOURMET

- | | |
|------------------------------|-------------------------|
| 6 medium potatoes | 3 green onions, chopped |
| 2 c. shredded Cheddar cheese | 1 tsp. salt |
| 6 Tbsp. margarine - divided | ¼ tsp. pepper |
| 1½ c. commercial sour cream | |

Cook potatoes in skins; cool. Peel and shred on coarse grater. Combine cheese and 4 Tbsp. of margarine in saucepan; heat and stir until cheese is almost melted. Remove from heat; blend in the sour cream, onion, salt and pepper. Fold in potatoes, and spoon into a greased 2 qt. casserole dish. Dot with 2 Tbsp. margarine. Cover and bake at 300 degrees about 25 minutes. Yield: 6 servings.

Dorothy Miser

CREAMY POTATO BAKE

- | | |
|--|---------------------------------------|
| packaged instant mashed potatoes,
enough for 6 servings | 2 Tbsp. finely snipped parsley |
| 1 4-oz. carton whipped cream | 1 Tbsp. butter or oleo |
| cottage cheese | paprika |
| 1 beaten egg | 2 Tbsp. finely chopped
green onion |

Prepare potatoes using the pkg. directions but omit the butter. Add the cottage cheese; beat well. Stir in the egg, onions and parsley; blend well. Turn into well greased 1 qt. baking dish. Dot with butter and dash of paprika. Bake in 400 degree oven for 30 minutes. Yield: 6 servings.

Mrs. Peter DiRenzo



SOUR CREAM POTATO BAKE

2/3 c. chopped onions
2 Tbsp. butter
1½ c. dairy sour cream
2 eggs

4 c. sliced cooked potatoes
½ c. grated Cheddar cheese
1 Tbsp. melted butter

Cook onions in 2 Tbsp. butter until golden brown. Beat eggs and add to sour cream. Mix all together in casserole, except cheese and 1 Tbsp. melted butter. Then add the cheese and butter on top. Bake at 350 for 25 minutes.

Elva Gillespie

GERMAN POTATO SALAD

5 lb. red potatoes,
cooked and sliced
1 large onion, chopped
parsley, chopped

½ lb. bacon, cut up
2 c. sugar
1 tsp. flour
1-1/3 c. vinegar

Fry out bacon. Remove from skillet and pour all but 2 or 3 Tbsp. fat away. Place chopped onion in fat. Mix sugar, flour, and vinegar together. Add to onions and bring to boil. Pour all over sliced potatoes. Let stand 1 or 2 hours and serve. Preferably warm or at room temperature.

Vi Schwanke

GERMAN POTATO SALAD

5 lb. small red potatoes
2 small stalks celery
parsley

¼ green pepper
½ small jar pimento

Dice or slice potatoes. Chop fine - celery, parsley, pepper and pimento. Mix in large bowl.

Sauce:

1 onion, chopped
4 slices bacon
½ c. water

½ c. white vinegar
½ c. sugar
1 Tbsp. flour

Cut and brown bacon. Remove bacon, leaving grease in pan. Fry onions. Add the water, vinegar and sugar. Thicken with flour. Bring to boil. Add to potato mixture and mix well.

Thelma Taylor

GERMAN POTATO SALAD

- | | |
|-----------------------------|--|
| 1/3 c. sugar | 1 Tbsp. parsley (chopped),
dry or fresh |
| 1/3 c. vinegar | 1 tsp. salt |
| 2/3 c. water | 1 small jar pimiento |
| 1/2 lb. bacon, diced | 3 lb. potatoes (cooked) |
| 2 Tbsp. chopped onion | |
| 1 Tbsp. cornstarch or flour | |

Fry bacon until crisp. Remove from pan - add onion - saute for 5 minutes. Add other ingredients. Boil a few minutes. Then add flour or cornstarch which has been dissolved in a little water. Let come to a boil. Add bacon to sliced potatoes, then add vinegar sauce. Add pimiento last.

Minnie Riewe

BREAD STUFFING

- | | |
|--------------------------------------|--|
| 2 regular size loaves
white bread | 3 - 4 eggs |
| 1 medium stalk celery | 1 1/2 tsp. sage |
| 3 medium onions, chopped | 1 can chicken broth,
(College Inn size) |
| 1/4 lb. margarine | |

Saute onions and celery in margarine. Cube bread. Add onions and celery, sage, salt and pepper to taste, and eggs. Then add 1/2 can chicken broth and mix. Add additional broth until mixture is real moist. Bake for about 45 minutes to 1 hour at 325 degrees. (If drippings available from chicken, turkey or other roast, use to baste stuffing occasionally, as it bakes.)

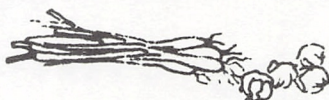
Bernadette Nolan

CELERY STUFFING FOR DUCK

- | | |
|----------------------------|--------------------------------------|
| 1/4 c. butter or margarine | 1/8 tsp. pepper |
| 1 c. chopped celery | 1/2 tsp. savory |
| 1/8 c. chopped onion | 4 c. bread cubes,
(day old bread) |
| 1/2 tsp. salt | |

Melt butter over low heat, add celery and onion. Cook about 5 minutes. Add seasonings and bread cubes. Heat and toss lightly until butter is absorbed.

Malinda Moench



DUMPLINGS

1/8 lb. butter or oleo,
(1/2 of 1 stick)
4 Tbsp. (heaping) flour
pinch of salt

1 c. boiling water
3 eggs
1 1/4 c. flour

Combine butter or oleo, 4 Tbsp. of flour and salt. Add water and stir briskly until smooth and without lumps. Let "cool." Add eggs, 1 at a time, after the first 3 ingredients have cooled. Add the 1 1/4 c. flour - slowly - and must be smooth. A bit more flour may be needed depending on size of eggs. Dough must be stiff enough so it will drop off a spoon into "boiling salted water" (2 qt. or more). Cover and boil for 15 minutes. Watch closely and at "no" time uncover, until 15 minutes are up. Lower flame when it starts to boil over, but be sure it keeps on boiling. Drain in colander and cover with gravy, or can be put into chicken soup too.

Gabby Etscheid

POTATO DUMPLINGS

6 potatoes,
boiled, peeled and mashed
3 slightly beaten eggs

1 c. flour
1 tsp. salt

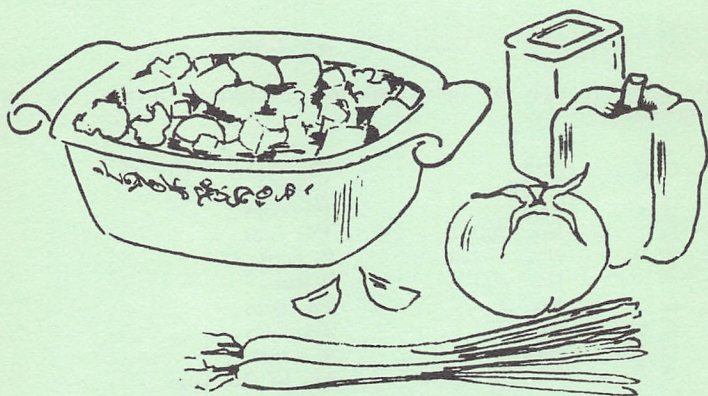
Add the eggs to potatoes. Stir in the flour and salt - mix well. Mold into small balls and boil for 15 minutes. Do not remove cover from kettle while dumplings are boiling or they will fall. Very good served with pork and kraut.

Edna Huizinga



**** WRITE ADDITIONAL RECIPES HERE ****

Casseroles & One Dish Meals



ABBREVIATIONS COMMONLY USED

tsp - teaspoon	oz. - ounce or ounces
Tbsp. - tablespoon	lb. - pound or pounds
c. - cup	sq. - square
pt. - pint	min. - minute or minutes
qt. - quart	hr. - hour or hours
pk. - peck	mod. - moderate or moderately
bu. - bushel	doz. - dozen

SIMPLIFIED MEASURES

dash - less than 1/8 teaspoon	2 pints (4 cups) - 1 quart
3 teaspoons - 1 tablespoon	4 quarts (liquid) - 1 gallon
16 tablespoons - 1 cup	8 quarts (solid) - 1 peck
1 cup - 1/2 pint	4 pecks - 1 bushel
2 cups - 1 pint	16 ounces - 1 pound

If you want to measure part-cups by the tablespoon, remember:

4 tablespoons - 1/4 cup	10 2/3 tablespoons - 2/3 cup
5 1/3 tablespoons - 1/3 cup	12 tablespoons - 3/4 cup
8 tablespoons - 1/2 cup	14 tablespoons - 7/8 cup

OVEN TEMPERATURES

Slow	250 to 300 Degrees
Slow moderate	325
Moderate	350
Quick moderate	375
Moderately hot	400
Hot	425 to 450
Very Hot	475 to 500

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8 oz.	1 cup
picnic	1 1/4 cups
No. 300	1 1/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

EQUIVALENT MEASURES AND WEIGHTS

3 teaspoons - 1 tablespoon	4 cups - 1 quart
4 tablespoons - 1/4 cup	2 pints - 1 quart
16 tablespoons - 1 cup	4 quarts - 1 gallon
1/2 cup - 1 gill	8 quarts - 1 peck
4 gills - 1 pint	4 pecks - 1 bushel
2 cups - 1 pint	16 ounces - 1 pound

SAUSAGE, SWEET POTATO AND APPLE CASSEROLE

- | | |
|----------------------------|---------------------|
| 1 lb. link sausages | 1/8 tsp. pepper |
| 1 Tbsp. prepared mustard | 2½ c. sliced apples |
| 2 c. mashed sweet potatoes | 2 Tbsp. lemon juice |
| 2 Tbsp. sausage fat | 1/3 c. brown sugar |
| 1 tsp. salt | |

Cook the sausages over low heat until lightly browned. Spread each with mustard. Whip cooked potatoes with sausage fat and seasonings and spread over bottom and sides of buttered 1 qt. casserole. Add apples, sprinkle with lemon juice and sugar, and top with sausages. Bake at 350 degrees for about 30 minutes. Makes 4 or more servings.

GARDEN SUPPER CASSEROLE

- | | |
|---|-----------------------------|
| 2 c. cubed soft bread crumbs | 3 Tbsp. butter or margarine |
| ½ c. shredded, sharp Cheddar cheese (about 2 oz.) | 3 Tbsp. flour |
| 2 Tbsp. butter, melted | 1 tsp. salt |
| 1 c. cooked peas, or other vegetable | 1½ c. milk |
| 2 Tbsp. chopped onion | 1 can cut up cooked meat |
| | 1 large tomato, sliced |

Heat oven to 350 degrees. Mix bread, cheese and 2 Tbsp. butter. Spread ½ of mixture in greased 1 qt. casserole and top with peas. Cook and stir onions in 3 Tbsp. butter until onion is tender. Blend in flour and seasonings. Cook, over low heat, stirring until mixture bubbles. Remove from heat and stir in milk; heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in meat; pour over peas. Arrange tomato slices on top and sprinkle with remaining bread mixture. Bake uncovered 25 minutes. Makes 4 servings.

Emma Smith

PORK SAUSAGE AND RICE CASSEROLE

- | | |
|----------------------------------|--|
| 2 lb. pork sausage links (Evans) | 2 pkg. (envelopes) chicken noodle soup mix |
| 2 c. coarsely chopped celery | 4½ c. boiling water |
| 2 small onions, chopped | 1 c. rice |
| 1 green pepper, chopped | |

Cut pork sausage in small pieces. Fry until pork is done. Drain off excess fat. Add onion and celery to 2 Tbsp. fat and fry for 5 minutes. Mix hot water with chicken soup, add rice and boil slowly for 20 minutes. Add sausage to celery and green pepper. Pour into a baking dish and bake covered for 20 minutes. Garnish with fresh chopped parsley. Bake in a 375 degree oven.

Edna Brookman

HAM AND CHEESE STUFFING BAKE (Or Chicken)

1 box Stove Top stuffing mix	3½ c. milk
1 c. shredded Cheddar cheese	4 eggs
1½ c. diced ham or chicken	1 can cream of chicken soup,
1 stick butter (melted)	"or" Cheddar cheese soup
4 Tbsp. flour	

Put stuffing mix (uncooked, reserve seasoning pak) in 9 x 12 pan. Sprinkle with cheese, ham, flour and pour melted butter over all. Beat together eggs, milk and seasoning pak and pour over mixture. Bake 350 degrees for 1 hour. Serve with soup as sauce that has been slightly diluted with milk. Serves 4.

Nancy DiVito

EASY LASAGNE

1 lb. lean ground beef	1 6-oz. can tomato paste
1 large onion, chopped	2 bay leaves
1 clove garlic, pressed	½ c. water, and
1 Tbsp. chopped parsley	1 tsp. salt
¼ c. salad oil	

Cheese Sauce:

1 onion, sauteed in	2½ c. milk
¼ c. butter	2 egg yolks
¼ c. flour	¾ c. grated Parmesan

1 lb. broad noodles or narrow lasagne, cooked and drained.....

Cook first 4 ingredients in the oil - 5 minutes. Add other ingredients and simmer 45 minutes. Make the cheese sauce. Place ½ of the lasagne in an oiled 13 x 9 x 2 pan. Top with ½ the meat and ½ the cheese sauce. Repeat. Bake at 325 degrees 20 - 25 minutes. Let set about 10 minutes before eating.

E. Schuette

PORK CHOP POTATO CASSEROLE

4 or more shoulder, loin, rib	1 large onion, sliced
pork chops, cut ½ inch thick	2 cans condensed cream
4 c. thinly sliced pared potatoes	mushroom soup

Butter 2 qt. baking dish. Brown chops on both sides. Layer ½ potatoes and onion in baking dish. Place browned chops on top. Cover with 1 can mushroom soup. Add remaining potatoes and onions. Cover top with 1 can cream mushroom soup. Cover. Bake 350 degrees 1 hour or till nicely browned. Serves 4.

Ruth Schuldts

PORK CHOP CASSEROLE

- | | |
|----------------------------------|------------------------------|
| 4 pork chops | 1 large green pepper, |
| 2 baking potatoes, thinly sliced | cut in rings |
| 1 large onion, sliced thin | 1 can cream of mushroom soup |
| | ½ c. cooking sherry |

Rub casserole with fat side of chops to prevent sticking. Make layers of potatoes, onions, pepper rings; place lightly seasoned pork chops on top of last layer of onion. Pour soup over chops on top of last layer of onion. Pour soup over chops. Cover and place in unheated oven set for 300 degrees. Bake 2 hours adding sherry for final 15 minutes of baking.

Mathilda Stelter

EASY CHICKEN CASSEROLE

- | | |
|-------------------------------|---------------------------|
| 1 c. uncooked rice | 2 c. milk |
| 1 can cream of mushroom soup | 3 fryer breasts, cut in ½ |
| 1 envelope dry onion soup mix | |

Stir together rice, mushroom soup, onion soup mix and milk in 3 qt. casserole. Arrange chicken on the rice mixture, skin side down. Bake at 250 degrees 1½ hours. Turn and bake an additional ½ hour, until chicken is fork tender.

Jeanette Glawe

CHICKEN CASSEROLE

- | | |
|-----------------------------|------------------------|
| ½ stick butter or margarine | 1 can condensed |
| 2 c. Minute rice | cream of mushroom soup |
| pieces from 2 chickens | dry onion soup mix |
| 1 can condensed | 1½ c. water |
| cream of celery soup | |

Melt butter or margarine in long cake pan. Sprinkle Minute rice over butter. Lay pieces from 2 chickens over rice. Mix celery soup and mushroom soup. Pour mixture over chicken. Sprinkle dry onion soup mix over all. Pour around edges 1½ c. water. Seal with foil and bake at 325 for 3 hours.

Ruth Schuldt



CHICKEN CASSEROLE

2 c. chicken (diced)	1 tsp. lemon juice
1 can cream of chicken soup	½ tsp. salt
¾ c. mayonnaise	3 hard boiled eggs (sliced)
1 c. celery (diced)	1 c. buttered corn flakes, for top
1 c. cooked rice	¼ c. slivered almonds, for top
1 tsp. grated onion	

Mix all ingredients together. Put into casserole, top with buttered corn flakes and slivered almonds. Use a 2 qt. casserole. Bake 30 minutes in 375 degree oven.

Edna Huizinga

HOT CHICKEN SALAD

2 c. diced cooked chicken	1 tsp. grated onion
1 can cream of chicken soup	1 Tbsp. lemon juice
¾ c. mayonnaise	½ tsp. salt
1 c. diced celery	¼ c. slivered almonds, (optional)
3 hard cooked eggs, sliced	1 c. buttered corn flakes
1 c. cooked rice	

Mix all ingredients except almonds and corn flakes. Place in a buttered casserole; top with corn flakes and almonds. Bake at 375 degrees for 25 minutes. Yield: 8 servings.

Alma Fendt Reschke

CHICKEN-BROCCOLI CASSEROLE

4 chicken breasts	½ to ¾ c. buttered bread crumbs
2 pkg. frozen broccoli	
Sauce:	
2 cans cream of chicken soup	1 tsp. lemon juice
1 c. mayonnaise	½ tsp. curry powder

Cook chicken in salted boiling water about 20 minutes. Cool and bone. Cook broccoli about 5 minutes. Place broccoli in greased casserole, cover with chicken, pour the sauce ingredients (which has been mixed together) over all and add the bread crumbs on top. Bake at 350 degrees for 30 minutes. Serves 4 to 6.

Jeanne Karnatz

CHICKEN DISH (Breasts)

Skin chicken pieces - arrange on a shallow baking dish. Place Swiss cheese on chicken. Take 1 can cream of chicken soup, undiluted, and mix with $\frac{1}{4}$ c. dry white wine. Pour over chicken, cover with crushed croutons. Drop melted butter over all. Bake in 350 oven for 50 - 55 minutes.

Edna Schoenbeck

TURKEY CRUNCH CASSEROLE

- | | |
|--|-----------------------------|
| 3 c. diced cooked turkey | 1 Tbsp. chopped onion |
| 2 hard cooked eggs, chopped | 1 can cream of chicken soup |
| 1 can (4 oz.) sliced mushrooms | $\frac{3}{4}$ c. mayonnaise |
| $\frac{3}{4}$ c. diced celery | chow mein noodles, or |
| $\frac{1}{2}$ c. slivered blanched almonds | crushed potato chips |

Mix together first 6 ingredients. Stir soup into mayonnaise; toss with turkey mixture. Turn into 2 qt. casserole. Sprinkle with noodles. Bake in a 350 degree oven 30 minutes or until mixture bubbles. Serves 6.

Mildred Armstrong

CLUB TURKEY CASSEROLE

- | | |
|--|--|
| 5 servings instant
mashed potato granules | 1 tomato, sliced |
| 1 c. diced cooked turkey | $\frac{1}{2}$ c. shredded cheese,
(Cheddar or American) |
| $\frac{1}{4}$ c. mayonnaise | 2 slices uncooked bacon,
diced |

Prepare the potatoes following directions on box, only reduce water to $1\frac{1}{4}$ c. Spread potatoes on bottom of buttered $1\frac{1}{2}$ qt. casserole. Combine turkey and mayonnaise, spread over potatoes. Arrange tomato slices over top of turkey mixture. Sprinkle with cheese and diced bacon. Bake at 400 degrees for 20 - 25 minutes, till casserole is hot and bacon is cooked. Serves 4 - 5.

Ruth Schuldt

FIVE CAN CASSEROLE

- | | |
|------------------------------|--------------------------|
| 1 can cream of celery soup | 1 can Chinese vegetables |
| 1 can milk | 1 can chow mein noodles |
| 1 can chicken (can use more) | |

Mix all together and heat.

Gertrude Dau

TURKEY SUPREME

- | | |
|---|-------------------------------------|
| 2 c. or more cooked
turkey, chicken or ham | ½ c. milk |
| 1 pkg. French cut
frozen green beans, cooked,
or canned green beans | 2 c. ready mixed
stuffing crumbs |
| ¼ c. slivered blanched almonds | 2 Tbsp. melted butter |
| 1 can cream of mushroom soup | ¼ c. hot water, or
turkey liquid |

In shallow buttered casserole arrange 2/3 stuffing crumbs, then beans, almonds, turkey. Blend soup and milk and pour over. Top with remaining 1-1/3 c. stuffing, mixed with hot water and butter. Bake at 400 degrees 25 - 30 minutes, till brown and bubbly.

Edwina Mangan

✓ FANCY SPAGHETTI CASSEROLE

- | | |
|-----------------------------------|--|
| 1 7-oz. pkg. of spaghetti | 1 8-oz. pkg. cream cheese,
softened |
| 1 Tbsp. butter | ¼ c. sour cream |
| 2 lb. ground beef | 1/3 c. chopped green onions |
| 2 or 3 8-oz. cans
tomato sauce | 1 Tbsp. minced green pepper |
| salt and pepper | 2 Tbsp. melted butter |
| ½ lb. cottage cheese | |

Cook spaghetti. Drain and rinse well. Saute beef in 1 Tbsp. butter until brown. Add tomato sauce, salt and pepper. Remove from heat. Combine cottage cheese, cream cheese, sour cream, onions and green pepper. In a square 2 qt. casserole, spread ½ the spaghetti. Cover with cheese mixture. Add the remaining spaghetti and pour melted butter over. Spread meat sauce on top. Chill overnight or freeze. Remove 20 minutes before baking. Bake at 350 degrees for 45 minutes. Serves 8.

Shirley Maurer
Irma Staiger

HAMBURGER CASSEROLE

- | | |
|--|--|
| 1 can cream of mushroom soup,
(condensed) | 1 lb. or more ground beef,
browned |
| 1 can vegetable beef soup,
(condensed) | ½ can chow mein noodles,
(save ½ can for top) |
| 1 can chicken rice soup,
(condensed) | |

Place all of above in casserole dish. Mix and top with remaining ½ can chow mein noodles. Bake in 350 degree oven until hot.

Ruth Schuldt

BEEF AND VEGETABLE CASSEROLE

good

- | | |
|--|--|
| 1½ lb. ground beef | 1 c. sour cream |
| 1 large onion, finely chopped | 1 pkg. (7 oz.) elbow macaroni,
cooked, drained |
| 2 Tbsp. fat | 1 c. coarse, fresh buttered,
bread crumbs,
crushed potato chips,
or grated cheese |
| 1 can cream of chicken soup | |
| 1 can cream of mushroom soup | |
| 1 envelope dry onion soup mix | |
| 1 pkg. (10 oz.) frozen
mixed vegetables | |

Brown beef and onion in fat in a large heavy skillet. Add the soups, vegetables, sour cream and macaroni; mix thoroughly. Turn into a 13 x 9 x 2 inch pan. Sprinkle bread crumbs, potato chips or cheese over all. Bake at 350 degrees for 30 minutes. Makes 12 to 16 servings.

Elva Gillespie

THE CRUNCHY BEEF BAKE CASSEROLE

- | | |
|---|--|
| 1 pkg. (7 oz.) elbow macaroni,
(2 c. uncooked) | 1 can (14½ oz.)
whole tomatoes, cut up |
| 1 lb. ground beef | ¼ c. chopped green pepper |
| 1 can (10¾ oz.) condensed
cream of mushroom soup | ¾ tsp. seasoned salt |
| ¾ c. shredded Cheddar cheese | 1 can (3 oz.) Durkee/O&C
Real French Fried Onions |

Prepare macaroni as directed on pkg., drain. Brown the ground beef; drain. Combine all ingredients except onions. Pour ½ the mixture into a 2 qt. casserole. Add ½ can onions. Pour remaining mixture over onions. Cover, bake at 350 degrees for 30 minutes. Top with remaining onions and bake, uncovered, 5 minutes longer. Makes 4 - 6 servings.

Grace VanDyke

MACARONI SUPREME

- | | |
|--|---|
| 4 cans Franco-American
macaroni (in cheese sauce) | 1 or 2 pkg. frozen, chopped
spinach or broccoli,
(thawed) |
| ½ lb. sharp Cheddar cheese,
grated | 1 can French fried onion rings |

Toss all together except onion rings. Top with the onion rings. Bake in long shallow casserole for 30 or 40 minutes at 300 degrees. Serves 8. May be made the day before and stored in refrigerator.

Alma Haas

TEXAS HASH

- | | |
|----------------------|---------------------|
| 1 lb. ground beef | ½ green pepper |
| 2 carrots | 2 pieces celery |
| 1 c. uncooked rice | 1½ tsp. salt |
| 1 onion | ¼ tsp. pepper |
| 1 small can tomatoes | ¼ tsp. chili pepper |

Cook onion and pepper in 2 Tbsp. oil till onion is yellow. Add meat and saute until it falls apart. Mix all other ingredients, add to meat, cook 10 minutes. Put in covered casserole. Bake 1½ hours at 300 degrees. Makes 8 - 10 servings.

Malinda Moench

TATER TOT HOT DISH

- | | |
|-------------------------|------------------------------|
| 1 lb. raw hamburger | 1 can green beans, |
| chopped onion to taste | (or any vegetable) |
| celery, chopped | 1 can cream of chicken soup, |
| season lightly (Lawry's | (undiluted) |
| seasoned salt is good) | Tater Tots |

Pat hamburger on bottom of 11 x 7 x 9 inch pan. On top of this put on onion and celery. Season lightly. Drain beans and put on top of celery. Cover with the soup. Next a layer of Tater Tots. Bake 45 - 60 minutes in a moderate oven.

Eleanor Schield

KAY'S CASSEROLE

- | | |
|-------------------------------|-------------------------|
| 1 lb. ground beef | 1 tsp. salt |
| 1 green pepper, chopped | ½ c. juice from olives |
| 1 small onion, minced | 1 pkg. frozen corn |
| 2 Tbsp. olive or cooking oil | 2½ c. tomatoes |
| ¼ lb. Longhorn cheese, sliced | 4 oz. uncooked noodles, |
| 1 c. ripe chopped olives | medium or wide |

Saute beef, green pepper and onion in oil. Add remaining ingredients, reserving some olives for garnish. Cover tightly and cook over a low heat until steaming freely. Turn to lowest heat and simmer 45 minutes. Turn into dish and garnish with olives. Serves 8. (Use Dutch oven.)

Malinda Moench



WHEEL OF FORTUNE MEAT PIE

½ c. chopped onion
½ c. chopped green pepper
2 Tbsp. butter
1½ lb. ground beef
½ tsp. salt
½ c. chopped celery

1 c. cooked tomatoes,
(drain juice)
½ tsp. Accent salt
½ tsp. nutmeg
1 c. sour cream
1 egg, slightly beaten
pastry for a 2 crust pie

Cook onion and pepper in butter 5 minutes, stirring frequently. Add beef, salt, celery, drained tomatoes and seasonings. Cook 10 minutes, stirring frequently. Cool. Stir in cream and egg. Line a pie plate with 1 pastry crust and pour in filling. Top with lattice crust. Bake at 425 degrees for 25 minutes or till brown.

Shirley Maurer

GROUND MEAT NOODLE BAKE

1 lb. ground beef
½ lb. ground pork
2 Tbsp. butter or oleo
2/3 c. chopped onion
2 cans tomato soup
1 3-oz. pkg. Philadelphia
cream cheese (diced)

2 Tbsp. sugar
1½ Tbsp. Worcestershire sauce
2 tsp. salt
¼ tsp. pepper
1 6-oz. pkg. wide noodles
1 c. crushed corn flakes
¼ c. butter or oleo

Combine meats and brown lightly in 2 Tbsp. of butter or oleo. Add onion and cook until tender but not brown. Add soup, cheese, sugar and seasonings - simmer 15 minutes. Cook noodles in boiling, salted water until tender, drain and place noodles in an 11 x 7 x 2½ inch baking dish. Pour sauce over noodles and top with corn flakes, which have been blended with ¼ c. butter. Bake 15 minutes at 350 degrees. Serves 6.

Edna Huizinga

CORNERED BEEF CASSEROLE

1 12-oz. can corned beef,
(broken into pieces)
¾ lb. processed cheese,
(American), diced
1 10½-oz. can condensed
cream of chicken soup

1 c. milk
½ c. chopped onion (optional)
1 8-oz. pkg. noodles,
(cooked and drained)
buttered bread crumbs

Combine first 5 ingredients. Alternate in layers in a 2 qt. baking dish with the noodles which have been cooked and drained. Top with buttered bread crumbs, and bake in 375 degree oven for 30 or 40 minutes.

Minnie Riewe

CHEESE 'N SAUSAGE BAKE

8 - 12 precooked pork sausage
links, cut in fourths
6 eggs
1 $\frac{3}{4}$ c. buttermilk pancake mix
1 tsp. fines herbes, if desired

1 c. (8 oz.) creamed
cottage cheese
 $\frac{1}{4}$ c. cooking oil
3 c. (12 oz.) Monterey Jack,
or Mozzarella cheese,
cubed

Preheat oven to 350 degrees. Generously grease (not oil) a 14 inch pizza pan or 13 x 9 inch pan. Brown sausage; drain. In large bowl, beat eggs until frothy. Lightly spoon pancake mix into measuring cup and level off. Add remaining ingredients and the sausage. Stir 50 to 60 strokes until well mixed. Pour into greased pan. Bake 25 to 30 minutes until golden brown. Serve warm with syrup or preserves, if desired. Serves 8 to 10. If using a 12 inch pizza pan, place on foil or cookie sheet during baking to guard against spillage in the oven.

Esther Swetman

PORK SAUSAGE EGG DISH (Breakfast Dish)

1 lb. loose pork sausage meat,
brown and pour off excess
grease
6 eggs, slightly beaten
2 c. milk

2 slices white bread,
broken up
1 c. shredded Cheddar cheese
1 tsp. dry mustard
salt and pepper

Put in a 9 x 13 greased pan, let stand overnight in refrigerator. Bake 1 hour at 350 degrees.

Emma Smith

CHEESE AND RICE BAKE

1 can (10 $\frac{3}{4}$ oz.) condensed
cream of celery soup
1 can (4 oz.) diced pimientos
2 to 4 Tbsp. minced onion

2 to 4 Tbsp. chopped parsley
3 c. cooked rice
1 $\frac{1}{2}$ c. grated Cheddar cheese

Combine soup, pimientos, onion and parsley. Stir in rice and $\frac{1}{2}$ c. cheese. Season to taste. Turn into buttered shallow 2 qt. casserole. Sprinkle with remaining cheese. Bake at 350 degrees for 20 minutes or until hot and bubbly. Serves 6.



SPINACH PIE

- | | |
|---|--|
| 9 inch pie shell, baked 7 minutes, and cooled | 1 tsp. salt |
| 1 small onion, finely chopped, (¼ c.) | ¼ tsp. pepper |
| 1 c. Mozzarella cheese, coarsely grated | ½ pt. plain yogurt |
| 2 large eggs | 1 bag (10 oz.) fresh spinach, cooked lightly, and liquid pressed out |
| 1 Tbsp. flour | 2 Tbsp. grated Parmesan cheese |

Over the bottom of the pie shell, sprinkle onion and Mozzarella. Beat eggs slightly; add flour, salt and pepper and beat to blend. Add yogurt and beat to blend. Cut the spinach coarsely and stir in. Pour into pie shell. Sprinkle with Parmesan. Bake on rack below center in a preheated 350 degree oven 35 minutes. Let stand 5 minutes before cutting.

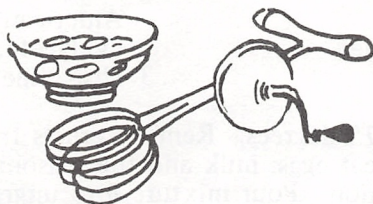
Adapted from "Louisiana Entertains" (The Rapides Symphony Guild Alexandria, La.)

CHEDDAR BISCUIT QUICHE

- | | |
|--|-------------------------|
| 1 can (10 oz.) refrigerator flaky biscuits | ¾ c. milk |
| 1¼ c. shredded Cheddar cheese | ½ c. cubed ham |
| 2 Tbsp. flour | 2 Tbsp. chopped pimento |
| 2 eggs, slightly beaten | ½ tsp. salt |
| | dash of pepper |

Separate biscuit dough into 10 biscuits. Arrange in ungreased 9 inch pie pan or quiche pan, pressing over the bottom and sides to form the crust. In medium bowl combine cheese and flour, tossing lightly. Add remaining ingredients and mix well. Spoon into crust. Cover crust edges with foil. Bake 30 minutes in preheated oven at 350 degrees. Remove foil and bake 5 to 10 minutes longer, until a knife inserted in center comes out clean. Let stand several minutes before serving. Serves 5 - 6.

Nancy DiVito



HEARTY HAM AND RED CABBAGE

- | | |
|---|--|
| 3 Tbsp. butter | 2 Tbsp. light brown sugar |
| ½ lb. cooked ham,
(cut into julienne strips) | 1/8 tsp. allspice |
| 2 medium cooking apples,
pared, sliced | 1 jar (16 oz.) Aunt Nellie's
sweet sour red cabbage |

Melt butter in skillet, add ham and cook until lightly browned. Add apple slices, sprinkle with brown sugar and allspice. Cook 2 minutes or until apples are just tender. Add cabbage - cover and simmer to serving temperature.

Edna Schoenbeck

COUNTRY CHOP SUEY

- | | |
|-----------------------|-------------------------|
| 1 lb. ground beef | ¼ c. (scant) soy sauce |
| ½ c. rice (uncooked) | 1 can mushroom soup |
| 1½ c. diced celery | 1½ c. water |
| 2 small onions, diced | 1 jar drained mushrooms |

Put uncooked rice in bottom of a casserole. Brown beef (drain grease) then cook with all other ingredients. Pour carefully over rice. Bake at 350 degrees for 1 hour. "Do not lift the lid."

Edna Schoenbeck

HUBBY'S DELIGHT

- | | |
|-----------------------|------------------------------------|
| 1 lb. ground beef | 1 can Franco American
spaghetti |
| 1 small onion, cut up | |

Fry meat for 10 minutes. Add onion and fry 5 minutes more. Add spaghetti. Let simmer 10 minutes and serve.

Edna Schoenbeck

OVEN CHEESE FONDUE

- | | |
|-------------------------|--|
| 10 slices white bread | 1 tsp. salt |
| 6 eggs | 2 c. shredded process sharp
American cheese,
(Velveeta, about 8 oz.) |
| 3 c. milk | 3 Tbsp. finely chopped onion |
| 2 Tbsp. snipped parsley | |
| 1 tsp. dry mustard | |

Heat oven to 375 degrees. Remove crusts from bread; cut the bread into cubes. Beat eggs, milk and the seasonings. Stir in bread cubes, cheese and onion. Pour mixture into ungreased baking dish 11½ x 7½ x 1½ inches. Bake uncovered for 1 hour or until center is set. Serves 8.

Pat Caspers

SPINACH QUICHE

1 10-oz. pkg. frozen
Welsh rarebit
2 eggs
1/8 tsp. pepper

5 slices bacon, crisp cooked,
drained and crumbled
1 pkg. frozen spinach
1 9-inch pastry shell

Heat frozen rarebit in 350 degree oven for 10 - 15 minutes till defrosted. Remove from oven, cool slightly. Beat eggs, add rarebit, pepper - mix till well blended. Stir in the bacon pieces and thawed spinach and pour into pastry shell. Bake at 350 for 30 minutes or till knife inserted comes out clean. Let stand 10-15 minutes before serving.

Frances Thiele
Jo Bonavolonta

CHICKEN AND CHIPPED BEEF

chipped beef
boned chicken breasts

bacon

Sauce: (for 6 to 8 breasts)

1 can cream of mushroom soup a little milk
1 c. sour cream

Use flat pan. Put 1 slice chipped beef for each serving and cover each with a boned chicken breast. Put a partially cooked slice of bacon on each breast.

Sauce: Combine the soup, sour cream and a little milk. Spoon over chicken and bake for 3 hours at 275 degrees. Serve.

Note: If the chicken breasts are large, I only put 1/2 chicken breast on each slice of chipped beef. A whole chicken breast is too much for 1 serving.

Dorothy Miser

CHICKEN WITH WILD RICE

1 pkg. Uncle Ben's
wild rice and white rice
1 can cream of mushroom soup

1 can cream of celery soup
1 pkg. Lipton's onion soup

Cook wild rice as directions on pkg. When done add 1 c. water and 1 c. white Minute rice. Add soups. Put in baking dish. Put seasoned raw chicken, about 12 pieces on top. Sprinkle with pkg. onion soup. Put tin foil over top and bake 325 to 350 degree oven for 1 1/2 to 2 hours.

Alma Haas

CHICKEN AND RICE BAKE

- | | |
|--|---|
| 1 10 $\frac{3}{4}$ -oz. can | 1/8 tsp. pepper |
| cream of mushroom soup | 1 2 $\frac{1}{2}$ to 3-lb. broiler-fryer, |
| $\frac{3}{4}$ c. regular long-grain rice | cut up |
| $\frac{1}{2}$ c. milk | paprika |
| 2 Tbsp. minced celery | celery leaves for garnish |
| $\frac{1}{2}$ tsp. salt | |

About 1 $\frac{1}{4}$ hours before serving - In 13 x 9 inch baking pan, stir first 6 ingredients until mixed. Arrange chicken, skin side up, over mixture; sprinkle chicken with paprika. Cover pan tightly with foil. Bake in 375 degree F. oven for 45 minutes. Remove foil from pan; bake, uncovered, 20 minutes longer or until chicken and rice are tender with most of liquid absorbed, occasionally stirring rice with fork. Garnish with celery leaves. Makes 4 servings.

Claire Remer

BAKED CHICKEN SQUARES

- | | |
|---------------------------------|---|
| 3 c. diced cooked chicken | $\frac{1}{2}$ c. chopped stuffed olives |
| 1 c. coarse fresh bread crumbs | 3 eggs, beaten well |
| 1 c. chicken broth | 1 tsp. salt |
| 1 can (8 oz.) cream style corn | $\frac{1}{2}$ tsp. poultry seasoning |
| $\frac{1}{2}$ c. chopped celery | $\frac{1}{2}$ c. chopped pecans |

Mix ingredients except nuts; turn into a buttered pan (8 inch square). Sprinkle nuts on top. Bake at 350 degrees for about 50 minutes, or until custard is set. Cut into squares and serve 9.

Jeanette Glawe

CHICKEN BAKE

- | | |
|-----------------------|--------------------------|
| pieces of chicken | seasoned stuffing cubes |
| Swiss cheese | 1 stick melted margarine |
| cream of celery soup, | |
| diluted with milk | |

Layer in a 13 x 9 pan - pieces of chicken, Swiss cheese, cream of celery soup, diluted with milk and seasoned stuffing cubes. Drizzle the melted margarine over all. Bake 1 $\frac{1}{4}$ hours at 350.

Lucy Trautner

DEEP DISH PIZZA

- | | |
|--|---------------------------|
| 1 frozen bread loaf | 1 can tomato paste |
| 1 can tomato sauce,
(can use pizza sauce) | 1 lb. shredded Mozzarella |

Let dough rise in a greased pan 4 hours. Mix sauce and paste and season to taste with salt, pepper, oregano, garlic and onion salt. Punch down dough and press into a 9 x 13 x 2 inch pan. Top with 1 lb. shredded Mozzarella. Bake at 350 degrees for ½ hour.

Pat Caspers

POPPIN' FRESH BARBECUPS

- | | |
|------------------------------|---|
| ¾ lb. ground beef | 1 can (8 oz.) Pillsbury
refrigerated baking powder
biscuits |
| ½ c. Kraft barbecue sauce | |
| ½ Tbsp. minced instant onion | |
| 2 Tbsp. brown sugar | ¾ c. shredded Kraft
Cheddar cheese |

Brown beef, drain. Add sauce, onion, brown sugar. Separate biscuits, placing ½ of each biscuit in muffin cup and shape to sides. Fill with beef mixture. Sprinkle top with Cheddar cheese. Bake until shells are golden brown.

Malinda Moench

PORK STEAK OR CHOPS AND NOODLES

- | | |
|---|--------------------------------------|
| 1½ lb. of steak
salt and pepper
noodles | 1 bottle of catsup
cracker crumbs |
|---|--------------------------------------|

Brown steak on both sides, add salt and pepper. Cook noodles and drain. In a casserole baking dish layer noodles and meat alternately, ending up with noodles. Pour catsup over this and top with cracker crumbs. Bake about 45 minutes to 1 hour at 350 degrees.

Marie Luerssen

BAKED PORK CHOPS

Spread 4 pork chops with mustard on both sides, dip in flour and fry until nicely browned. Drain 1 can of Campbell's chicken and rice soup. Divide rice evenly and spread on pork chops. Pour broth around chops and cover. Bake in 350 degree oven for 45 minutes. (Can also simmer them on top of stove - add a little water if necessary.)

Edna Brookman

RICE AND CHEESE SQUARES WITH SHRIMP CURRY SAUCE

- | | |
|------------------------------------|-----------------------------|
| 3 c. cooked rice | 1 tsp. salt |
| ¼ c. finely chopped onion | 2 eggs, beaten |
| ¼ c. finely chopped pimento | 2 c. milk |
| ½ c. minced parsley | 1 tsp. Worcestershire sauce |
| 1 c. shredded sharp Cheddar cheese | |

Combine the rice, onion, pimento, parsley, cheese and salt. Mix eggs, milk and Worcestershire sauce and add to rice mixture, blending thoroughly. Pour into a buttered 1½ qt. baking dish and bake at 325 degrees for 45 minutes or until set. Cut into squares and serve with sauce. Serves about 6.

Rice can be made earlier in day or day ahead and reheated (cover).

Shrimp Sauce:

- | | |
|---------------------|------------------------------|
| ½ c. flour | ¼ c. butter |
| dash of ginger | 2 c. milk |
| ½ tsp. salt | 1 tsp. lemon juice |
| ½ tsp. curry powder | 2 c. cooked or canned shrimp |
| ¼ tsp. sugar | |

Blend flour with seasonings. Melt butter, add flour mixture and blend. Add milk and cook, stirring until smooth and thickened. Add lemon juice and shrimp. (Adjust seasoning if needed.) Serve over the rice squares.

Nancy DiVito

LASAGNE

- | | |
|--|---|
| 1 to 1½ lb. ground beef (lean) | 1 12-oz. pkg. cottage cheese. |
| 1 can (No. 2½ size) peeled tomatoes | (if you can't get Ricotta cheese) |
| 1 can (8 oz. size) tomato sauce | 2 pkg. Mozzarella cheese, sliced |
| 1 envelope McCormick spaghetti sauce mix | Romano grated cheese. |
| 3 c. tomato juice | for topping (sold in jars or other container) |
| 2 tsp. sugar | |
| 1 pkg. lasagne noodles (uncooked) | |

Brown meat over medium flame, stirring often, and cook until it has lost its red color. Pour off grease, then add the tomatoes, tomato sauce, spaghetti mix, tomato juice and sugar. Bring to a boil, break up particles by mashing with potato masher. Simmer gently 10 minutes. Grease a large loaf type pan, 13 x 9 inch, and at least 2 inches deep. Cover the bottom with one layer uncooked noodles. Spoon a layer of meat sauce over it - and dot with Ricotta or cottage cheese. Top this with Mozzarella slices (1 layer). Repeat the layers as before, making 3 layers high. Pour remaining sauce over top of last noodle layer, and sprinkle with Romano cheese. Cover with heavy duty foil. Bake in 350 oven 1½ hours. Remove from heat and let set 10-15 minutes, loosely covered with foil on top. Serve with garlic bread and salad. Makes 8 servings.

FRANKFURTERS IN TOMATO ROLLS

1 cake compressed or
1 packet active dry yeast
 $\frac{3}{4}$ c. lukewarm or warm
tomato juice
1 Tbsp. sugar
 $1\frac{1}{2}$ tsp. salt
1 tsp. onion juice

1 egg
3 Tbsp. melted shortening,
or oil
 $2\frac{1}{2}$ c. sifted flour
12 frankfurters
grated sharp cheese
minced parsley

Soften yeast in tomato juice (lukewarm for compressed yeast; warm for dry yeast). Add sugar, salt, onion juice and fat with $\frac{1}{2}$ the flour. Beat until smooth. Add egg and remaining flour. Beat till smooth. Let rise in a warm place till double in bulk. Roll to a circle about $\frac{1}{4}$ inch thick, brush with fat, sprinkle with cheese, and parsley, and cut 12 pie shaped wedges from the circle. Roll each piece of dough around a frankfurter, starting at the wide end. Place on greased baking sheet with pointed ends tucked underneath. Brush with fat - let rise till double and bake 12 to 15 minutes at 400 degrees. Serves 12.

Malinda Moench

PINEAPPLE HASH

2 lb. beef, cubed
2 lb. pork, cubed
1 c. chopped onion
1 c. chopped celery
1 can tomato soup
1 can water

1 lb. cooked noodles
1 qt. medium white sauce
 $\frac{1}{2}$ lb. sharp Cheddar cheese,
cubed
2 cans mushroom soup

Brown meat in skillet, add onion, celery, tomato soup and water; cook until meat is tender. Blend with the other ingredients and place in shallow baking pan. Bake in a moderate oven at 350 about 30 minutes.

Edna Brookman

PORK CHOPS AND RICE

$1\frac{1}{2}$ c. quick cooking rice
1 can mushroom soup
 $1\frac{1}{2}$ c. milk

8 pork chops, trimmed of fat
salt and pepper
1 pkg. dry onion soup mix

Combine rice, soup and milk. Pour into a low, flat casserole. Sprinkle with 1 Tbsp. of dry onion soup mix. Season chops and salt and pepper and place over the rice. Sprinkle with remaining onion soup. Cover and bake in a 350 degree oven for 2 hours. Serves 4 - 6.

Claire Remer

BAKED CHOP SUEY

1 c. rice
2½ c. boiling water (let stand
until ingredients are ready)
½ lb. ground beef
½ lb. ground pork
2 c. diced celery

2 large onions, diced
½ bottle soy sauce
1 can cream of mushroom
soup
1 can water
1 can mushrooms (optional)

Brown meat. Add celery and onions. Let it simmer 5 minutes. Add soy sauce (no salt is needed), mushroom soup and mushrooms. Cook and drain rice. Mix rice with other ingredients and put in a casserole dish. Bake covered in a 350 degree oven for 1 hour. After 30 minutes, stir well, then finish baking.

Minnie Riewe

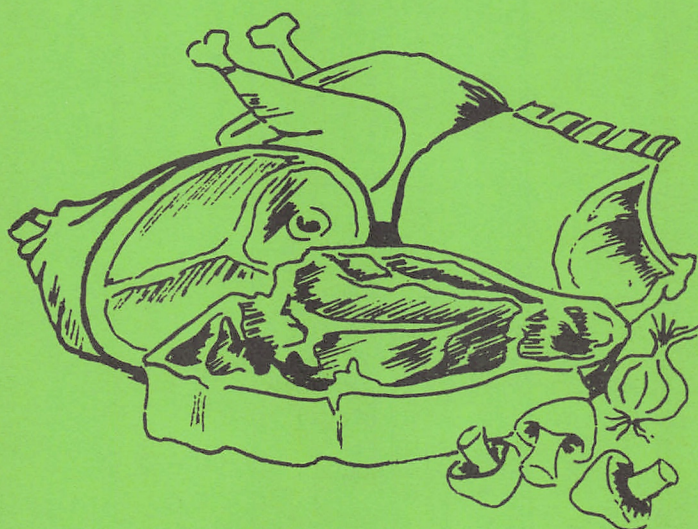
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** WRITE ADDITIONAL RECIPES HERE **

Meats
&

Poultry



ROASTING

MEAT

Beef

	Set Temperature		Time in Minutes per Pound	Time in Min. per Lb. Started Cooking from Frozen State
Standing Rib 6-8 Lbs.	300	Rare	18-20	43
		Medium	22/25	47
		Well Done	27-30	55
Less than 6 pounds	300	Rare	33	55
		Medium	45	60
		Well Done	50	65
Rolled Ribs	300	Rare	32	53
		Medium	38	57
		Well Done	48	65
Rump (high quality)				
Standing	300		25-30	50
Rolled	300		30-35	55

Lamb

Leg	300		30-35	40/45
Rolled Shoulder	300		40-45	40-45
Shoulder (bone in)	300		30-35	40-45

Veal

Leg	300		25-30	40-45
Shoulder	300		25	40-45
Boned and Rolled	300		40-45	40-45

Pork

Loin	350		35-40	50-55
Fresh Ham	350		30-35	50-60

Smoked Pork

Ham (New style)	300		15	
Ham (New style) Half	300		18-20	
Ham Butts	300		35/40	

POULTRY

Chicken

Stuffed 3-4 lbs.	350		45-40	
Stuffed 4-5 lbs.	350		40-35	
Stuffed over 5 lbs.	325		35/30	

Turkey

8-10 lbs.	325		25-20	
10-14 lbs.	325		20-18	
14-18 lbs.	300		18-15	
18-20 lbs.	300		15-13	

Goose

10-12 lbs.	325		30-25	
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Duck

5-6 lbs.	350		35-30	
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MEATS AND HOW TO COOK THEM

beef chart

RETAIL CUTS



Ground Beef
Roast or Broil



Heel of Round
Braise or Simmer



Hind Shank
Soup or Simmer



Rolled Flank
Braise



Flank Steak
Stew



Flank Steak
Cubed



Flank Steak
Fillets

Braise or Pan-broil



Plate
Boiling Beef



Rolled
Plate



Short
Ribs

Simmer or Braise



Beef Brisket



Corned Beef

Simmer



Knuckle
Soup Bone



Cross Cut
Fore Shank

Soup or Braise



English Cut



Arm Pot Roast

Braise



Arm Steak

WHOLESALE CUTS



ROUND



RUMP



LOIN END



FLANK



SHORT
LOIN



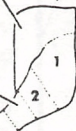
PLATE



RIB



CHUCK



BRISKET

SHANK

RETAIL CUTS



Top Round



Round Steak



Bottom Round
(Swiss Steak)

Braise



Rolled Rump



Rump Roast

Braise or Roast



Sirloin Steak



Pin Bone Sirloin Steak

Broil or Pan-broil



Porterhouse
Steak



T Bone
Steak



Club
Steak

Broil or Pan-broil



Standing
Rib Roast



Rolled
Rib Roast



Rib
Steak

Roast

Roast

Broil



Blade Steak



Blade Pot Roast



Triangle
Pot Roast



Boneless Chuck
Pot Roast



Shoulder
Fillet

Braise



Rolled Neck



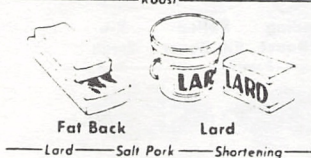
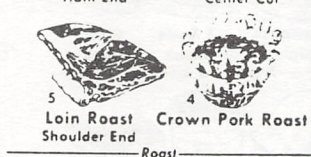
Boneless Neck

Braise or Stew

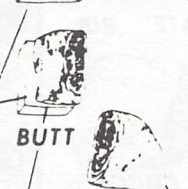
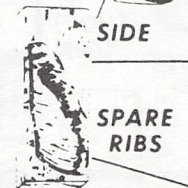
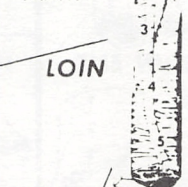
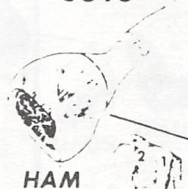
MEATS AND HOW TO COOK THEM

pork chart

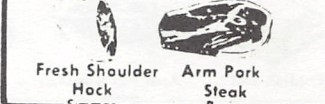
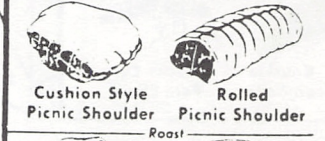
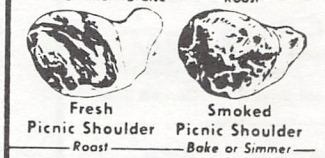
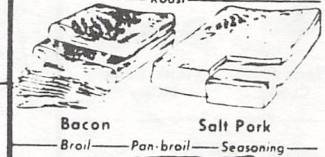
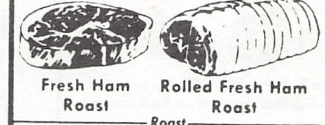
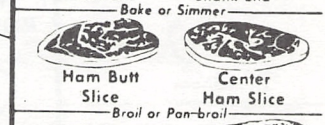
RETAIL CUTS



WHOLESALE CUTS



RETAIL CUTS



MEATS AND HOW TO COOK THEM

veal chart

RETAIL CUTS



Veal Rump Roast



Rolled Veal Rump Roast

Roast or Braise



Loin Veal Chop

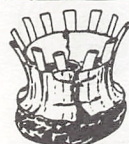


Sirloin Veal Steak



Kidney Veal Chop

Braise



Veal Crown Roast



Veal Rib Roast

Veal Rib Chop (Frenched)

Roast

Braise

Roast



Blade Veal Roast



Arm Veal Roast

Roast or Braise



Blade Veal Steak



Arm Veal Steak

Braise



Rolled Veal Shoulder Roast

Roast or Braise



City Chicken

Braise

WHOLESALE CUTS



ROUND

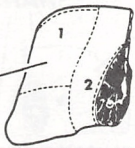


LOIN



RIB

BREAST



SHOULDER



SHANK

RETAIL CUTS



Heel of Veal Round



Veal Hind Shank

Braise or Simmer



Veal Round Steak (Cutlet)

Braise



Veal Round Roast

Roast or Braise



Veal Scallops



Veal Rosettes

Braise



Veal Breast

Braise or Stew



Mock Chicken Legs

Braise



Veal Loaf

Roast



Veal Riblets

Braise or Stew



Veal Stew

Stew



Veal Fore Shank

Simmer



Veal Patties


Braise

MEATS AND HOW TO COOK THEM

lamb chart


RETAIL CUTS

1 & 2




Leg of Lamb
(Three cuts from one leg)


Roast — Broil — Stew, Braise



Rib Lamb Chops

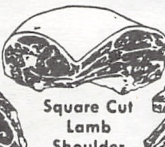


Lamb Crown Roast




Frenched Rib Chops


Roast — Broil



Square Cut Lamb Shoulder




Arm Lamb Chop




Blade Lamb Chop

Broil — Roast — Broil




Cushion Lamb Shoulder




Saratoga Lamb Chops

Roast — Broil




Roller Lamb Shoulder



Boneless Shoulder Chops

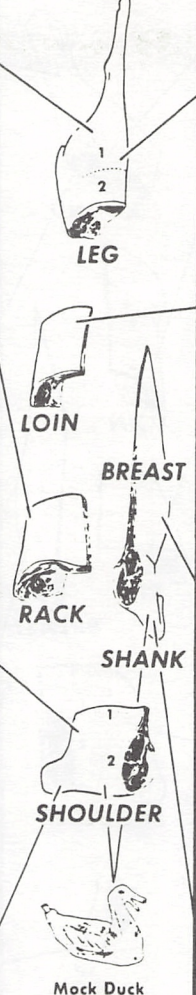
Roast — Broil



Lamb Neck Slices

Braise

WHOLESALE CUTS



LEG

LOIN

BREAST

RACK


SHANK

SHOULDER


Mock Duck

Roast

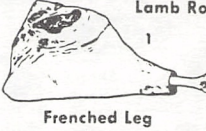
RETAIL CUTS



American Leg




Sirloin Lamb Roast




Frenched Leg


Roast



English Lamb Chop




Loin Lamb Chop




Roller Loin of Lamb

Broil or Pan-broil — Roast




Lamb Patties




Lamb Loaf

Braise or Broil — Bake




Lamb Riblets




Lamb Stew

Braise or Stew — Stew




Roller Breast



Lamb Breast

Roast or Braise



Lamb Shanks

Braise or Stew

RECIPE FOR ELEPHANT STEW

1 medium size elephant
seasoned brown gravy

2 rabbits (optional)

Cut the elephant into bite sized pieces. This will take about 2 months. Cover with gravy and cook over a kerosene fire at 465 degrees for about 4 weeks. This will serve the 3,800 Seniors who will turn out for a freebie at your Senior Club meeting. If more people are expected, add the two rabbits. But do this only if necessary, as most people do not like to find a hare in their stew.

Frieda Gust

APPLESAUCE MEAT BALLS

2 c. slightly crushed
corn flakes
3 Tbsp. chopped onions
1½ lb. ground beef
1½ tsp. salt
¼ tsp. sage

1-1/8 tsp. pepper
1 slightly beaten egg
2/3 c. thick applesauce
10½ oz. can tomato soup
½ c. water

Combine corn flakes, onions, beef, salt, sage, pepper, egg and applesauce. Put in shallow pan. Combine the soup and water and pour over meat. Bake at 350 degrees for about 45 minutes.

Malinda Moench

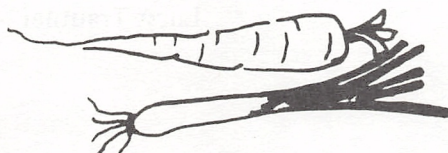
CARROT MEAT BALLS

1 lb. ground beef
2 large carrots, grated
½ pkg. Lipton onion soup
about ¼ c. rolled
cracker crumbs
2 eggs

1 can cream of mushroom
soup
can sliced mushrooms
½ can of water
a little brown gravy mix,
for color

Mix together the beef, carrots, onion soup, cracker crumbs and eggs. Form meat balls. Brown in oil, drain. Add mushroom soup, sliced mushrooms, water and brown gravy mix. Cook until heated through. May be made ahead of time and reheated. Double recipe for 4 or more people.

Dorothy Pachucke



GOOD BEEF LOAF

- | | |
|--------------------------------|--|
| 1 egg | 2 Tbsp. minced scallion,
(green onion) or 1 Tbsp. |
| 1 can (8¼ oz.) stewed tomatoes | finely grated onion, |
| 1½ c. soft bread crumbs | pulp and juice) |
| 1½ tsp. salt | 2 Tbsp. minced parsley |
| | ¼ tsp. dried Italian herbs |
| | 1½ lb. ground lean beef |

In a medium mixing bowl beat egg just enough to combine the yolk and white. Add tomatoes (including liquid in can); with a fork thoroughly break up tomatoes. Add the bread crumbs, salt, scallion, parsley and herb seasoning. Let stand until bread absorbs some of the liquid - 10 minutes or longer; with a fork, beat well. Add beef; mix well with your fingers until blended.

Oil a shallow baking pan; or line pan with foil and grease foil. Turn meat mixture into the center of the pan and shape into a round loaf about 7 inches in diameter and 1½ inches deep.

Bake in a preheated 400 degree oven for 40 minutes. With 2 wide spatulas remove loaf to serving plate. Garnish, if you like, with wagon-wheel macaroni mixed with butter and grated Parmesan cheese; serve remaining macaroni with beef loaf.

Makes 6 servings.

Note: When you make the soft bread crumbs for the beef loaf you can do so by cutting sliced bread fine with a knife; crusts may be left on.

Malinda Moench

GROUND MEAT DELIGHT (For The Grill)

- | | |
|------------------------|----------------------------|
| ground meat as desired | ½ c. canned milk |
| Worcestershire sauce | 5 Tbsp. catsup |
| Tabasco sauce | 4 Tbsp. soy sauce |
| salt and pepper | 2 Tbsp. prepared mustard |
| 2 eggs | 2 cans French fried onions |

Sprinkle meat with Worcestershire and Tabasco sauce, salt and pepper. Add eggs, milk, catsup, soy sauce and mustard. Mix with hand to a mush. Form patties. Open 2 cans of onions. Roll with rolling pin on waxed paper. Push both sides of patty in this. Grill over coals.

Lucy Trautner

HAMBURGER IN TOMATO SAUCE

2 lb. hamburger
2 tsp. dried onions
salt and pepper to taste
2 cans tomato soup

1 can carrot slices, or
1 pkg. frozen carrots
chopped green pepper,
(optional)

Brown hamburger in electric skillet and add rest of ingredients. Simmer for 20 minutes. Delicious served with mashed potatoes, tossed salad and Italian bread.

Clara Graham

SWEET-SOUR MEATBALLS

5 tsp. Wyler's beef flavored
instant bouillon or 5 beef
flavored bouillon cubes
¼ c. water
1½ lb. lean ground beef
1 c. soft bread crumbs
¾ c. finely chopped onion
1 egg
1 (20 oz.) can pineapple chunks,
drained, reserving juice

1/3 c. ReaLemon
reconstituted lemon juice
3 tsp. firmly packed brown
sugar
2 tsp. soy sauce
1 tsp. ground ginger
2 tsp. cornstarch
1 large green pepper, seeded,
cut in bite size pieces
hot cooked rice

In small saucepan over low heat dissolve 2 tsp. bouillon in water. In large bowl combine beef, crumbs, onion, bouillon liquid and egg; mix well. Shape in 18 meatballs. In large skillet brown meatballs; pour off fat. In 2 c. measure combine ¼ c. pineapple syrup, ReaLemon, sugar, soy sauce, remaining bouillon and ginger, add to meatballs. Cover and simmer 20 to 25 minutes. Combine remaining pineapple syrup and cornstarch; stir into meatball mixture. Cook and stir until thickened. Add pineapple and green pepper. Heat thoroughly. Serve with rice. Refrigerate leftovers. Serves 6.

Ruth Lange

BARBECUE

1½ lb. ground hamburger
1 clove garlic
3 medium onions
3 stalks celery
1 green pepper

1½ c. Ketchup
1 c. water
1 Tbsp. vinegar
1 Tbsp. sugar
2 Tbsp. Worcestershire sauce

Brown hamburger slightly. Fry together until brown, the garlic, onions, celery and green pepper. Then add the Ketchup, water, vinegar, sugar and Worcestershire sauce. Cook slowly together for about 20 minutes to ½ hour. (Shredded pot roast may be substituted for hamburger.)

Mathilda Stelter

BAR-B-Q BEEF

2 lb. hamburger
1 small bottle catsup
2 Tbsp. vinegar
1 Tbsp. dry mustard

5 stalks celery, cut up
2 Tbsp. sugar
1 onion, diced

Brown meat and add other ingredients and simmer for about ½ hour. Delicious on hamburger buns.

Minnie Riewe

ROUND STEAK ROSE

3 lb. round steak
½ c. flour
1½ tsp. salt
¼ tsp. pepper
¼ c. oil
2 c. rose wine,
(or canned beef broth)
3 Tbsp. onion soup mix (½ pkg.)

1 can (6 oz.) tomato paste
1 c. sharp Cheddar cheese,
shredded
2 Tbsp. brown sugar
8 oz. fresh mushrooms,
(halved)
2 Tbsp. snipped parsley
hot rice or noodles

Cut steak into strips ¼ inch thick and 3 - 4 inches long. Combine the flour, salt and pepper - sprinkle over meat to lightly coat. Brown in hot oil in a large skillet 1/3 at a time. Combine wine, 1 c. water and onion soup mix, and add to meat. Cover tightly and cook slowly for 45 minutes.

Blend tomato paste, brown sugar and ½ c. water. Add to the meat. Simmer covered 20 minutes more until meat is tender, stirring occasionally. Add cheese and mushrooms, simmer uncovered 10 minutes. Sprinkle with parsley. Serve over hot rice or noodles. Yield: 8 servings.

Mrs. Peter DiRenzo

ROUND STEAK WITH RICH GRAVY

2 to 2½ lb. round steak
1 (1½ oz.) pkg. onion soup mix

1 (10½ oz.) can condensed
cream of mushroom soup
¼ c. water

Cut steak into 5 or 6 serving size pieces. Place in crock pot. Add dry onion soup mix, mushroom soup and water. Cover and cook on low for 6 to 8 hours. Excellent when served with mashed potatoes. Optional: I put carrots on the bottom to cook with the meat. About ½ hour before serving you can also add fresh mushrooms and some burgundy wine.

Bernice Stelter

BOLICHI

- | | |
|--|-------------------------------|
| 4 - 5 lb. eye of the round | ½ tsp. cumin |
| ¾ lb. bacon, chopped | 1 tsp. oregano |
| 2 Spanish Chorizo (sausage) or
a 7 inch stick pepperoni,
chopped | ¼ tsp. paprika |
| 2 onions, chopped | ½ green pepper, cut in strips |
| 4 - 5 cloves garlic | 1 onion, cut in thin wedges |
| ¼ tsp. salt | 2 bay leaves |
| ¼ tsp. pepper | 1 c. water |
| | ¾ c. dry white wine |
| | ¼ c. olive oil |

Trim off all fat from meat. Insert a long, sharp knife through meat from one end to the other, making a slit 2 inches wide. Combine bacon, onions and Chorizo (or pepperoni) and stuff the center of the roast, using all of the mixture. Place in a roasting pan. Mash garlic cloves with salt with a mortar and pestle to make a paste. Rub all over meat. Then sprinkle with pepper, cumin, oregano and paprika.

Place onion wedges, green pepper and bay leaves around roast. Pour in the water and wine and sprinkle olive oil over roast. Cover with plastic wrap and marinate 1 to 3 days in refrigerator. Remove plastic wrap and season meat with salt. Cover with foil, making a tent so that the foil does not touch meat. Bake 2½ hours at 325 degrees. Uncover meat and bake an additional ½ hour, basting occasionally.

If you plan to serve immediately, let meat stand 10 minutes before slicing. Pour the warm pan juices over meat when serving. If this is made ahead - let meat cool completely. Then cut in ½ inch slices. Arrange slices in baking pan with the juices. May be refrigerated 3 days or frozen. Reheat before serving. Serves 6 to 8.

Char. Hill

CONTINENTAL STROGANOFF

- | | |
|---------------------------------------|---------------------------|
| 1 lb. round steak,
cut into strips | 2 Tbsp. flour |
| 2 Tbsp. butter | 1 c. milk |
| 1 can (4 oz.) mushrooms | 1 c. water |
| ½ envelope dry onion soup mix | ½ c. sour cream |
| | 2 Tbsp. sherry (optional) |

Brown steak in butter; add mushrooms. Stir in onion soup mix and flour; add milk and water. Cook stirring constantly till slightly thickened. Cover and cook on low heat for 45 minutes. Stir twice while cooking. Blend in cream and sherry, heat through. Do not boil. Serve with rice or noodles. Serves 4.

Thora O'Neal

BEEF STROGANOFF

1 lb. ground beef	salt and pepper to taste
2/3 c. chopped onions	2 c. dry egg noodles
1 c. chopped green pepper	12 oz. carton cottage cheese
1 No. 2 can whole tomatoes	

Brown beef, onions and green pepper in frying pan. Add tomatoes, salt and pepper and dry noodles. Mix and boil for 5 minutes. Remove from heat. Add cottage cheese while hot. Mix and bake at 350 degrees for 30 minutes.

Thelma Taylor

TOMATO SOUP ROUND STEAK

1½ lb. round steak, browned in large skillet with onion added to your liking. When browned on both sides, add 1 can of tomato soup plus 1 can of water. Salt and pepper steak before browning. Simmer covered for ½ hour. Serve with rice or noodles. Cut steak in serving pieces.

Marie Luerssen

QUICK BEEF STROGANOFF

1½ lb. beef, (flank - round - minute steak), cut ¼ x ½ x 2 inch strips	1 large onion, sliced 1 can mushrooms 1½ c. water
1 pkg. beef stroganoff sauce mix	¾ c. sour cream

Cook beef strips and onion 20 minutes. Add next 4 ingredients and simmer for 10 - 15 minutes. Add sour cream. Mix. Serve over cooked noodles.

Ruth Schuldt

ROULADEN

6 slices flank steak	flour
mustard	bacon drippings
salt and pepper	2 dill pickles, diced
6 slices bacon	1 c. beef broth
2 onions, diced	

Pound flank steak with mallet. Cut into 6 equal pieces. Spread each side of steak with thin layer of mustard, sprinkle with salt and pepper. Cut up bacon, pickles and onions; sprinkle on meat and roll up. Pin rolled meat with toothpicks, dredge in flour and brown in bacon drippings. Add beef broth and water to barely cover. Cover and simmer for 2 to 2½ hours over low flame. Thicken gravy and season to taste.

Char. Hill

BROILED FLANK STEAK

1 large flank steak

Marinade:

1/8 tsp. ginger

3 cloves garlic (minced)

1 small bottle Soya sauce

1 tsp. sugar

1 Tbsp. cooking oil

Mix above together and pour over steak, which has been pierced thoroughly with fork. Marinate for 2 hours. Brush sauce over both sides of steak before broiling. Baste with sauce during broiling. Slice thin diagonally. Serve with rice.

Vi Schwanke

ITALIAN BEEF

1 5-lb. boneless roast

3 Tbsp. olive oil

1 tsp. peppercorns

1 tsp. bay leaf

1 tsp. chopped parsley

1 tsp. chopped scallions

salt to taste

½ c. red wine

Marinate meat 8 - 10 hours in everything above, except wine and salt. Place in roasting pan. Season with salt. Add marinade mixture. Roast in hot oven (400 degrees) about 20 minutes, turning several times. Reduce heat to 325 degrees, add wine and finish roasting, basting frequently.

Vi Schwanke

GOURMET BEEF

3 lb. boneless chuck roast,
(cubed)

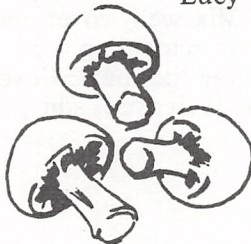
1 can condensed Golden
mushroom soup

1 scant soup can Burgundy
wine

salt and pepper to taste

Mix all ingredients together. Put into a large casserole, a Dutch oven, or a roasting pan. Cover. Put into an "unheated" oven. Turn the thermostat to 350. Cook 3 hours. When tender, add 2 cans of mushrooms (drained). Serve over noodles.

Lucy Trautner



ORANGE POT ROAST

1 Tbsp. salad oil
1 boneless rump roast,
(5 to 6 lb.)
2 tsp. salt
¼ tsp. pepper
1 onion, sliced
1 bay leaf

1 Tbsp. brown sugar
½ tsp. dried leaf thyme
1 tsp. grated orange rind
2 c. orange juice
2 Tbsp. grapefruit juice
1½ Tbsp. flour

In a large Dutch oven heat oil. Brown roast on all sides. Add all remaining ingredients except the flour. Cover and bake in a 350 degree oven for 3 hours or until tender. Remove meat to platter; keep warm. Stir a little of the liquid into flour to make a smooth paste. Stir paste into liquid in pan and cook over medium heat, stirring constantly until gravy thickens slightly. Simmer for 2 minutes. Slice meat and serve with gravy. Serves 12.

Henry Redeker

DELUXE POT ROAST

3 lb. beef pot roast
1 pkg. dry onion soup mix,
(amount depending on
individual taste)

1 can cream mushroom soup

Spread undiluted soup over meat and sprinkle with soup mix. Wrap securely in foil. Place in shallow pan and roast in low oven, 275 degrees or 300 degrees for 5 - 6 hours. (Almost impossible to overcook meat.)

Mildred Pieper

BEEF STEW

3 Tbsp. butter, margarine,
fat or salad oil
3 c. thinly sliced onion
2½ tsp. salt

6 tsp. paprika
1½ lb. chuck, rump,
or breast beef,
in 1 inch cubes

Melt butter in a Dutch oven or deep kettle. Add onions and salt, and saute onions until they are a rich golden brown. Add 1½ tsp. paprika and the meat. Mix well, cover and simmer over a very low heat for 1 hour. Add the remaining 4½ tsp. paprika and about 3 c. water, or enough to cover the meat. Cover and cook 1 hour or longer, until meat is tender. If desired, add potatoes and carrots the last ½ hour.

OVEN STEW

- | | |
|--|--------------------------|
| 6 to 8 medium white potatoes | 2 Tbsp. chopped parsley |
| 6 carrots | salt and pepper |
| 2 large onions | 2 Tbsp. tapioca |
| 3 stalks celery | 1 24-oz. can V-8 |
| 3 to 4 lb. pot roast,
cut into cubes (or stew meat) | vegetable juice cocktail |

Wash and prepare vegetables, cut up coarsely. Place vegetables and beef in large kettle or Dutch oven. Add the parsley, seasonings, sprinkle with tapioca and add juice. Cover, bake at 250 degrees for 3½ - 4 hours, or until tender.

EASY CHILI

- | | |
|-------------------------------|--------------------------|
| 2 lb. ground beef | 2 cans tomato soup |
| 1 chopped medium onion | ½ tsp. chili powder |
| 1 small green pepper, chopped | salt and pepper to taste |
| 1 large can red kidney beans | |

Brown meat in electric frying pan. Add onion, green pepper, kidney beans (not drained), tomato soup, chili powder. Simmer about 20 minutes. Add salt and pepper to taste. Good with taco chips and tossed salad. Quick meal for the working gal.

Cindy Galowitch

VEAL BALLS WITH SOUR CREAM

- | | |
|-------------------------|---------------|
| 1 lb. ground veal | 1 tsp. salt |
| ½ c. bread crumbs | 1 egg, beaten |
| ½ c. chopped onions | ¼ tsp. pepper |
| 2 Tbsp. chopped parsley | ¾ c. milk |

Lightly mix above ingredients. Form into balls. Brown in ¼ c. fat. Add 4 oz. can mushrooms, juice and all. Cover skillet, and simmer 30 minutes. Prepare ½ c. quick broth with bouillon cube. Set aside. Drain the liquid from meat. Put 1 c. sour cream in pan. Very slowly add the broth and meat drippings. Serve over noodles with meat balls.

Lucy Trautner



HOMEMADE BAG SAUSAGE

2 lb. fresh lean pork	½ tsp. marjoram
¼ lb. fat salt pork	½ tsp. allspice
½ tsp. powdered thyme	½ tsp. cracked black pepper
1 tsp. powdered sage	1½ tsp. salt
½ tsp. celery seed	

Ask butcher to grind lean pork with the salt pork. Add spices, salt; mix thoroughly. Make into patties. These may be precooked, cooled, packaged and frozen for later use, or rolled, wrapped well and used as desired. Fry patties in skillet, 8 to 10 minutes on each side - sausage should never be undercooked. Pour off fat as it accumulates.

Grace VanDyke

PORK TENDERLOIN

pork patties	1 tsp. salt
2 c. sliced onions	¼ tsp. pepper
4 slices chopped bacon	¼ tsp. oregano
1 jar mushrooms	1 beef bouillon dissolved in ½ c. water.

Bread and brown pork patties. Put in shallow pan. Fry separately onions in butter, bacon, and mushrooms in butter. Put over pork. Mix together rest of ingredients. Pour over and cover. Bake 1 hour at 350 degrees.

Nancy Holz

SWEET-SOUR HAWAIIAN PORK

1½ lb. boneless pork, cut into 1 inch cubes	1 pkg. (2 oz.) sweet-sour sauce mix
1 tsp. salt	1/3 c. frozen chopped green pepper, or fresh green pepper, strips
¼ tsp. garlic powder	Chinese noodles or rice
1 c. water	
¾ c. soy sauce	
1 can (13½ oz.) pineapple tidbits	

Season pork with salt and garlic powder. Place in skillet with water and soy sauce. Cover and simmer for 45 minutes. Pour off liquid. Drain pineapple, reserving liquid. Add water and a little of cooking liquid to pineapple liquid to measure 1¼ c. Combine with sauce mix in saucepan; add green pepper. Cook to boiling, stirring constantly; boil for 1 minute. Add pineapple tidbits; heat through. Pour over pork. Serve over Chinese noodles or rice. Makes 4 to 5 servings. (Saturday dinner.)

Esther Swetman

PORK TENDERLOIN PATTIES

1½ lb. pork tenderloin	1 can cream of chicken soup
1 egg	½ pt. dairy sour cream
1 c. cracker crumbs, mixed with	½ lb. mushrooms, sliced
¼ tsp. pepper, and	¼ c. dry sherry
¼ tsp. salt	

Beat egg in shallow dish, adding a Tbsp. of cold water if it appears to be too thick. Place the seasoned cracker crumbs on a sheet of waxed paper. Cut the pork tenderloin patties into approximately 4 inch squares. Dip them first into egg - then into cracker crumbs. Brown breaded patties in 3 Tbsp. of butter in a heavy skillet. When golden brown, transfer to well greased casserole. Combine chicken soup, sour cream and sherry and pour over patties. Meanwhile, saute mushrooms in a bit of butter and add to the casserole. Cover and cook for 1½ hours in a 325 degree oven. Serves 4.

Canned mushrooms can be used in place of fresh ones. The gravy is mouthwatering and can be used over plain or buttered noodles, or whipped potatoes.

Mathilda Stelter

MARDI GRAS PORK CHOPS

6 to 8 pork chops	oil
mustard	2 cans chicken gumbo soup
flour	¾ to 1 c. water

Spread pork chops with mustard. Dip in flour. Brown in oil. Drain off oil. Pour soup over the chops. Cover and bake in a 300 degree oven 1 hour 15 minutes to 1 hour 30 minutes to the desired doneness. Remove chops, add water and thicken for gravy. Excellent served with rice.

Lucy Trautner

HAM TRIFLE

ham (picked from a boiled ham bone) (1 c.)	1½ c. milk
2 hard boiled eggs, chopped	1 tsp. flour
1 soda cracker	1 tsp. dry mustard
1 Tbsp. butter	1 Tbsp. minced parsley

Put ham through a chopper. Add eggs (chopped) and a soda cracker. Heat the butter, milk, flour and mustard until it thickens. Mix all ingredients and add parsley at the last. Put in a baking dish and bake 1 hour at 350 degrees.

Malinda Moench

PORK CHOPS WITH APPLES AND SAUERKRAUT

4 pork chops	1 medium onion, chopped
salt and pepper	1 can 16 oz. sauerkraut, drained
2 Tbsp. oil	½ c. white wine
8 Golden Delicious apples, cored and diced	1 tsp. caraway seeds

Sprinkle chops with salt and pepper. Heat oil in skillet, add chops and brown on both sides. Remove from skillet, add apples and onion. Saute until tender. Stir in the sauerkraut and caraway seeds, saute a few minutes longer, add wine. Transfer to a baking dish, arrange chops over sauerkraut mixture. Top each with 2 apple slices. Cover and bake 45 minutes to 1 hour at 375.

Leni Szabo

FRESH PORK HAM ROAST

14 lb. fresh pork ham roast	¼ tsp. oregano
3 - 4 cloves garlic	juice of 2 lemons
¼ tsp. salt	2 bay leaves
¼ tsp. cumin	1 c. water

Trim off the rind and some of the fat from the pork ham roast, leaving about ½ inch of fat. Mash garlic and salt together with mortar and pestle and rub all over pork. Sprinkle with cumin, oregano and lemon juice. Place 2 bay leaves in pan and add enough water to cover bottom of pan with ½ inch water. Cover and marinate pork 1 to 3 days in the refrigerator. Bake, uncovered, at 350 degrees for 3 hours. Reduce heat to 325 degrees and bake an additional 2 hours, basting occasionally. Serves 10 to 12.

Char. Hill

HAM BALLS

1 lb. ham (ground)	1½ c. brown sugar
1 lb. beef (ground)	½ c. vinegar
2 c. bread crumbs	1 tsp. dry mustard
2 eggs	½ tsp. ground cloves
1 c. milk	

Mix the ham, beef, bread crumbs, eggs and milk and form into small balls. Put in pan and brown. Add sugar, vinegar, mustard and cloves. Pour over ham balls and bake 1 hour at 350.

Doris Gutel

ROLLED CHICKEN WASHINGTON

½ c. finely chopped fresh mushrooms
2 Tbsp. butter or margarine
2 Tbsp. flour
½ c. light cream
¼ tsp. salt
dash of cayenne pepper

5 oz. sharp natural cheese,
(1¼ c. shredded)
6 or 7 boned chicken breasts
all purpose flour
2 slightly beaten eggs
¾ c. fine dry bread crumbs

Cook the mushrooms in butter for about 5 minutes. Blend in flour, stir in cream. Add seasonings. Cook and stir until mixture is very thick. Stir in cheese and cook, stirring all the while, until the cheese melts. Turn into pie plate. Cover and chill for 1 hour. Cut firm cheese mixture into 6 or 7 pieces - shaping into short sticks. Remove skin from chicken breasts, place each piece, boned side up, between plastic wrap (overlap where split). Pound out from the center with wooden mallet to form cutlets not quite ¼ inch thick. Peel off wrap. Sprinkle chicken with salt. Place a cheese stick on each roll. Press well and seal. Dust rolls with flour, dip in egg and bread crumbs. Cover and chill at least 1 hour. An hour before serving, fry rolls in deep, hot fat for 5 minutes or until golden brown. Then bake in shallow pan or dish at 325 for 30 to 40 minutes. Serves 6 or 7.

Ellen Prezek

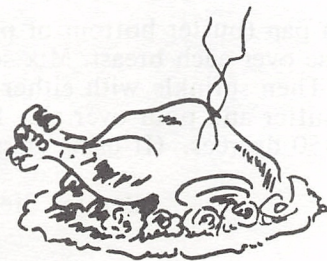
CHICKEN ON SUNDAY

1 box of Minute rice
1 can cream of celery soup
½ c. milk

1 can cream of mushroom soup
1 envelope dry onion soup
1 frying chicken

Grease large baking pan, 8 x 13, sprinkle rice over bottom of pan. Heat cream of celery soup and cream of mushroom soup with milk, stirring until well blended and pour over rice. Lay pieces of chicken over soup and sprinkle dry onion over top. Seal pan in foil and bake in 325 degree oven for about 2 hours 15 minutes. This is a simple but delicious dish.

Malinda Moench



CHICKEN PLUS

2 lb. chicken parts	1 medium onion, quartered
2 Tbsp. shortening	1/3 c. oregano leaves, crushed
1 can Campbell's consommé	¼ tsp. salt
½ c. chopped canned tomatoes	dash pepper

In skillet, brown chicken in shortening, pour off fat. Add remaining ingredients. Cover - simmer 45 minutes or until done. Gradually blend ¼ c. water into 2 Tbsp. flour until smooth, slowly stir into sauce. Cook - stirring until thickened. Serve with rice. Makes 4 servings.

Jo Granowski

ORIENTAL CHICKEN

1 can pineapple chunks	2½ Tbsp. cornstarch
¼ c. butter	½ tsp. salt
¼ c. chopped green pepper	2 Tbsp. soy sauce
¼ c. chopped onion	¼ tsp. Worcestershire sauce
¼ c. sliced celery	2 c. liquid,
¼ c. firmly packed	(pineapple juice plus water)
light brown sugar	1 frying chicken, cut up

In a 2 qt. saucepan, melt butter, add green pepper, onion and celery, and saute until tender - about 10 minutes. Stir in the brown sugar and cornstarch. Remove from heat; stir in soy sauce, salt and 2 c. of liquid. Cook over a medium heat, stirring constantly, until thick. When chicken is almost baked, pour pineapple sauce over the chicken and bake for another 15 minutes. May be served with hot rice or potatoes.

Malinda Moench

CHICKEN BREASTS WITH SWISS CHEESE

4 - 6 chicken breasts,	½ can sherry wine
halved, boned and skinned	croutons or bread crumbs
Swiss cheese	1 stick butter
1 can cream of chicken soup	

Put chicken flat in pan (butter bottom of pan first). Put 1 to 1½ slices of Swiss cheese over each breast. Mix soup with wine and pour over the breasts. Then sprinkle with either croutons or bread crumbs. Melt 1 stick butter and pour over all. Bake for 1 hour to 1 hour 15 minutes at 350 degrees. (If using glass baking dish, bake at 325 degrees.)

Bernice Stelter

CHICKEN KIEV

8 boneless chicken breasts
¼ lb. butter
garlic powder

1 c. Pepperidge Farm
herb-seasoned stuffing
2/3 c. grated Parmesan cheese
¼ c. parsley flakes

Melt butter with garlic powder. Mix the 3 dry ingredients together. Dip chicken breasts into melted butter - then roll in the dry mixture and form into oval shaped patties. Place on tin foil lined cookie sheet. Bake uncovered in 375 degree oven 45 minutes.

Joan Whitehead

CHICKEN PIE

1 chicken
salt and pepper to taste
2 Tbsp. melted butter

2 Tbsp. flour
1 c. milk

Crust:

2¼ c. flour
½ tsp. salt
2 tsp. baking powder

2 Tbsp. butter
1 egg (well beaten)
1 c. milk

Cook the chicken slowly until tender. There should be 4 c. of broth when done. Season to taste. Mix butter and flour to smooth paste with 1 c. of broth. Add the rest of the broth and 1 c. milk. Bring to a boil and cook 5 minutes. Remove large bones from the chicken, and put chicken in a large baking pan. Cover with part of gravy. Spread crust over it and bake ½ hour or until brown.

Malinda Moench

SPANISH CHICKEN

chicken parts (cut up parts,
breast and thighs)
1 large onion
1 medium green pepper

1 large can tomatoes
4 - 6 stalks celery
1 bunch carrots
1 large can peas (frozen)

Boil the chicken until ready to fall off bone. Cook vegetables - use chicken stock if possible. Cut up vegetables (onions, green pepper, celery, carrots). When vegetables are about done, add tomatoes and peas. (Cook peas with vegetables if frozen ones are used.) Lastly add chicken, which has been broken from bones and into small pieces. Thicken with flour/water paste or cornstarch. Serve with rice or noodles.

Virginia Burt

CHICKEN A LA SPECIAL

8 boned chicken breasts	4 medium carrots,
1½ tsp. salt	cut in 2 inch sticks
1/8 tsp. pepper	1 pkg. frozen broccoli spears,
¼ c. butter	cooked and drained
½ c. white cooking wine	10½ oz. can cream of
4 oz. can mushroom	chicken soup
stems and pieces, drained	2 Tbsp. flour
½ c. sour cream	

Bone and remove skin from chicken breasts. Sprinkle with salt and pepper. Melt butter in a large skillet and saute the chicken until golden brown, about 15 - 20 minutes, turning occasionally. Pour wine over chicken. Add carrots lifting chicken so it is on top of carrots. Cover and steam 50 - 60 minutes or until chicken and carrots are tender. 10 minutes before chicken is done - cook broccoli and drain it. Remove chicken to a warm platter or serving casserole. Arrange carrots and broccoli alternately around chicken. Keep warm. Blend soup, flour and mushrooms in a bowl. Add to liquid in skillet. Cook over medium heat until mixture has simmered for 3 - 4 minutes. Blend in sour cream and heat but "don't boil". Pour over chicken and vegetables. Serve hot.

Tip: To keep warm, cover chicken and vegetables and place in 250 degree oven up to ½ hour before serving. Add hot sauce just before serving.

Pat Caspers

CHICKEN ELEGANT

a stick of margarine	2 Tbsp. flour
cooking oil	1 tsp. salt
8 chicken breasts, or	16 oz. can of tomatoes
3½ lb. chicken	2/3 c. Parmesan cheese
½ c. thinly sliced onion	a c. sour cream
2 minced cloves of garlic	

Melt a stick of margarine in a skillet and add cooking oil to a quarter inch deep. (Sesame oil adds a good flavor.) Heat until oil is hot. Brown chicken. Remove the chicken, and pour off all but ¼ c. of drippings. Add to the pan onion and garlic and cook only till tender. Stir in flour and salt. Pour in tomatoes, juices and all and stir. Replace chicken, cover and simmer 30 minutes or till tender. Put chicken in serving bowl.

Stir the Parmesan cheese into sour cream and add to hot mixture, a Tbsp. at a time, until sour cream is hot. Then reverse, and add sour cream mixture to pan. Stir just until all the liquids are well mixed. Pour over chicken. Serves 6 generously. This dish is just as good reheated the next night.

Lucy Trautner

OVEN FRIED CHICKEN

1 frying chicken,
cut in 8 pieces
½ c. flour
2 tsp. salt

1 tsp. pepper
1 tsp. paprika
½ c. oil

Combine the flour, salt, pepper and paprika. Roll or shake each piece of chicken in flour mixture until well coated. Meanwhile, heat oil in baking pan in oven 400 degrees for 10 minutes. Place chicken in hot oil - skin side down. Bake, uncovered, for 30 minutes. Turn chicken, bake 30 minutes longer or until well browned.

J. Hauer

PARTY CHICKEN

4 large whole chicken breasts,
(split, skinned and boned)
8 slices bacon

1 4-oz. pkg. chipped beef
1 can mushroom soup
1 c. sour cream

Wrap each chicken breast with a strip of bacon. Cover the bottom of a flat pan (8 x 12 x 2) baking dish with chipped beef. Arrange chicken breasts on top. Mix soup and sour cream. Pour over chicken. Bake uncovered at 275 degrees for 3 hours. Serves 8.

Lorraine Altenburg

CHICKEN AND RICE

¾ c. rice (not instant)
½ pkg. onion soup mix
1 can cream of mushroom soup

1 can water
1 frying chicken (cut up)

Mix together all ingredients except chicken and spread in a flat casserole which has been buttered. Salt and pepper the chicken and sprinkle with paprika. Lay in a single layer over rice. Cover with foil and bake 1 hour and 10 minutes in a 350 degree oven. Remove foil and brown for 20 minutes.

Mildred Pieper

BAKED CHICKEN AND RICE

1 box Uncle Ben's wild rice
1 can Golden mushroom soup
2 c. water

1 cut up chicken
salt, pepper, etc.

Place in pan 9 x 13 inches. Spread - rice on bottom of the pan. Cover - rice with pkg. of seasoning. Over rice - soup and water. Season chicken to taste. Place chicken, skin side up on rice. Bake uncovered at 375 degrees 1 hour.

Grace Guzzo

ROAST TURKEY

- | | |
|---|-------------------------------------|
| ¼ c. butter or margarine | ¾ tsp. pepper |
| 2 c. chopped onion | 1 (6 to 7 lb. size) |
| 1 large apple,
unpared and chopped | ready-to-cook turkey |
| 1 can (1 lb. 11 oz.) sauerkraut | 1 large apple |
| 1 medium size potato,
pared and grated | 1 large onion |
| 1 Tbsp. caraway seed | 5 slices raw bacon |
| ½ tsp. salt | ¼ c. butter or margarine,
melted |

1. Preheat oven to 325 degrees.
2. Melt ¼ c. butter in a large skillet. Add chopped onion and chopped apple; saute 10 minutes. Add sauerkraut, grated potato, caraway seed, salt and ½ tsp. pepper.
3. Bring to boiling; reduce heat; simmer, uncovered, 5 minutes.
4. Meanwhile, remove giblets and neck from turkey; wash, and set aside. Wash turkey thoroughly inside and out. Pat dry with paper towels. Remove and discard any excess fat.
5. Core apple; cut into wedges. Peel onion, and cut into wedges.
6. Place some apple and onion wedges in neck cavity. Bring skin of neck over back, and fasten with poultry pin.
7. Stuff the body cavity with remaining apple and onion wedges, heart, and cut up gizzard. Omit liver and neck. Close body cavity with poultry pins; lace with twine. Tie the ends of legs together; bend wing tips under body.
8. Turn sauerkraut mixture into shallow roasting pan. Place turkey breast side up on sauerkraut. Sprinkle ¼ tsp. pepper over turkey. Place bacon slices evenly over turkey. Insert meat thermometer in inside of thigh at thickest part.
9. Roast turkey, uncovered, 1½ hours. Remove bacon from turkey; add to sauerkraut. Brush turkey with some of melted butter.
10. Roast, uncovered and brushing occasionally with the remaining melted butter, 1 hour and 15 minutes longer, or until meat thermometer registers 185 degrees F. Leg joint should move freely.
11. Remove turkey from roasting pan to a heated serving platter; remove twine and poultry pins.

Claire Remer



SWEET AND PUNGENT TURKEY

1 egg
½ tsp. soy sauce
3 c. cooked turkey,
large pieces

salad oil or shortening
1/3 c. cornstarch

Sauce:

2 Tbsp. butter
1 clove garlic, crushed
½ c. green onion pieces,
1 inch
1 can (13¼ oz.)
pineapple chunks
1 c. sugar

¼ c. cider vinegar
2 Tbsp. cornstarch
1 pkg. (7 oz.) frozen
Chinese pea pods
2 Tbsp. catsup
2 tsp. soy sauce

1. In pie plate or shallow dish, beat egg with ½ tsp. soy sauce. Add turkey; toss to coat well. Let stand 10 minutes.
2. Meanwhile, fill 3 qt. saucepan or deep-fat fryer 1/3 full with salad oil. Heat to 375 degrees.
3. Place 1/3 c. cornstarch in paper bag. Shake turkey pieces, a few at a time, until evenly coated.
4. Drop turkey pieces into hot fat; fry, turning once, about 3 - 5 minutes or until golden on all sides. Remove and drain on paper towel. Keep warm in 200 degree oven.
5. Make sauce. Melt butter in large skillet; saute garlic and onion until golden, about 5 minutes.
6. Drain pineapple liquid into 2 cup measure; add water to make 1¼ c. Set chunks aside. Add pineapple liquid, sugar and vinegar to skillet; cook, stirring, until sugar is dissolved.
7. In small bowl, combine cornstarch with ¼ c. water until smooth. Stir into liquid in skillet, bring to boil, stirring. Add pea pods, catsup and soy sauce. Simmer 5 minutes.
8. Add turkey pieces and pineapple chunks, stir gently until heated through.

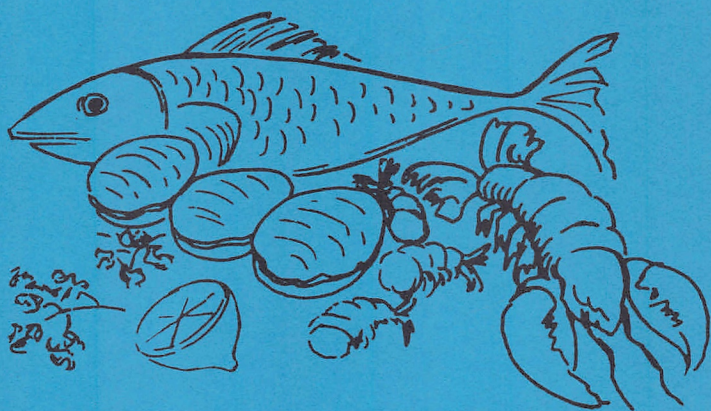
Serve with rice.

Makes 4 - 6 servings.

Thelma Taylor

**** WRITE ADDITIONAL RECIPES HERE ****

Sea Food



HOW TO COOK! WHEN TO BUY! ... FISH

KIND	HOW COOK	SEASON	KIND	HOW COOK	SEASON
Bass, Black Sea	Bake, broil, fry	All year	Mullet	Bake, broil, fry	All year
Striped	Bake, broil, fry	Summer	Oysters	Bake, broil, fry	Fall, Winter, Spring
Bluefish	Bake, broil, fry	All year			
Butterfish,	Bake, broil, fry	Winter, Spring, Summer	Perch	Bake, broil, fry	All year
		Spring, Summer, Fall	Pickarel	Bake, broil, boil, fry	All year
			Pike	Bake, broil, fry	All year
Carp	Bake, boil, fry	All year	Pompano	Bake, broil	Winter
Catfish	Fry, steam	All year	Red Snapper	Bake, broil, boil, fry	All year
Clams	Bake, broil, boil, fry	All year	Salmon	Bake, broil, boil, fry	Summer, Fall
Cod	Boil (Hard shell)	All year			
Crabs, alive	Fry, broil (Soft shell)		Scallops	Broil, fry	Spring, Fall, Winter
			Shad	Bake, broil, boil, fry	Fall, Winter, Spring
Meat.....					
Eel	Broil, boil, fry	All year	Sheepshead	Bake, broil, boil, fry	Fall, Winter
Flounder	Bake, broil, fry	All year	Shrimp	Boil	Spring, Fall
Grouper	Bake, broil, boil, fry	All year	Smelt	Bake, broil, fry	Fall, Winter, Spring
Haddock	Bake, broil, boil, fry	All year	Sturgeon	Bake, broil, boil	Spring, Summer, Fall
Hake	Broil, boil	All year	Swordfish	Bake, broil, fry	Summer, Fall
Halibut	Bake, broil, boil, fry	All year	Troup	Bake, broil, boil, fry	Spring, Summer, Fall
Herring,	Bake, broil, boil, fry	All year			
Lobsters, alive	Boil, broil, bake	All year	Tuna	Bake, broil, boil	Spring, Summer, Fall
Meat.....			Weakfish	Bake, broil, boil, fry	Fall, Summer
Mackerel	Bake, broil, boil, fry	All year	(Sea Trout)		
			Whitefish	Bake, broil, boil, fry	Spring, Summer, Fall
			Whiting	Bake, broil, boil, fry	Summer, Fall

SEAFOOD LASAGNE

- | | |
|--|--|
| 8 lasagne noodles | 1/3 c. milk |
| 1 c. chopped onion | 1/3 c. dry white wine |
| 2 Tbsp. butter or margarine | 1 lb. shelled shrimp,
cooked and halved |
| 1 8-oz. pkg. cream cheese,
softened | 1 7½-oz. can crab, drained
and cartilage removed |
| 1½ c. cream style
cottage cheese | ¼ c. grated Parmesan cheese |
| 1 beaten egg | ½ c. (2 oz.) processed
American cheese,
shredded |
| 2 tsp. dried crushed basil | |
| 2 cans condensed
cream of mushroom soup | |

Cook noodles according to pkg. directions. Drain and arrange 4 noodles in bottom of greased 13 x 9 x 2 inch baking dish. Cook onion in butter till tender, blend in the cottage cheese. Stir cottage cheese, egg and basil, ½ tsp. salt and 1/8 tsp. pepper. Spread ½ of mixture over noodles. Combine soup, milk and wine. Stir in shrimp and crab and spread ½ over cottage cheese layer. Repeat layers once more. Sprinkle with Parmesan cheese. Bake uncovered in a 350 degree oven for 45 minutes. Top with American cheese, bake 2 to 3 minutes more. Let stand 15 minutes before serving. Serves 12.

Gerry Gord

HOT SEAFOOD CASSEROLE

- | | |
|--------------------------------|-----------------------------------|
| 8 slices white bread | 4 eggs |
| 2 c. seafood (crab and shrimp) | 1 small can mushrooms,
drained |
| ½ c. mayonnaise | 1 can mushroom soup |
| 1 medium onion, chopped | salt and pepper to taste |
| 1 green pepper, chopped | paprika to taste |
| 1 c. celery, chopped | ½ c. grated Cheddar cheese |
| 3 c. milk | |

Dice 4 slices of bread. Butter 9 x 13 baking pan and spread in a layer of bread. Mix seafood, onion, mayonnaise, celery, green pepper and spread over the diced bread. Trim crusts from remaining slices of bread and place over the seafood, vegetables mixture. Mix the eggs and milk together and pour over the contents in the pan. Place in the refrigerator until ready to bake - or may be refrigerated overnight. Bake in 325 degree oven for 15 minutes. Remove from oven and spoon soup over top and return to oven and bake for 1 hour & then sprinkle the top with grated cheese. Bake a few minutes longer until the cheese is melted. Yield: Serves 8.

Mrs. Peter DiRenzo

SEA FOOD CASSEROLE

- | | |
|---------------------------------------|------------------------|
| 2 c. cooked rice | dash of paprika |
| ½ can cream of chicken soup | dash of pepper |
| 1 can mushroom soup | 1 large pkg. frozen |
| 1 small can sliced mushrooms, drained | cooked shrimp, |
| 1 c. sour cream | thawed and drained |
| 1 Tbsp. dried parsley | 1 large can crab meat, |
| | drained |

Cook rice as directed on pkg. (add salt). Fold all ingredients together in large casserole. Top with dots of butter and bread crumbs. Bake until brown and bubbly at 350 degrees. Can be made a day ahead and refrigerated, then bake before serving. Serves 6 well.

Mildred Riska

DEVEILED SHRIMP AND EGG BAKE

- | | |
|-----------------------------|-------------------------------|
| 6 hard cooked eggs, shelled | 1 can shrimp soup |
| ¼ c. salad dressing | ½ c. milk |
| 2 tsp. prepared mustard | 1 can (5 oz.) deveined shrimp |
| ¼ tsp. salt | 4 c. hot cooked rice |

Halve eggs crosswise, remove yolks and mash. Blend in salad dressing, mustard and salt. Put back into the whites. Drain and rinse shrimp. Combine shrimp with soup and milk in medium saucepan. Heat slowly stirring several times just until bubbly. Spoon rice into shallow baking dish and arrange the eggs in rows on top, pushing down into rice. Spoon shrimp sauce over all. Bake at 350 temperature for 15 minutes or until bubbly hot.

Marie Kluesing

FLORENCE'S SHRIMP

- | | |
|----------------------|---------------------|
| 2 lb. shrimp, cooked | 1 tip-clove garlic |
| ¾ bottle of catsup | 1 Tbsp. horseradish |

Wrap shrimp with strip of bacon. Do not overlap so bacon will cook through. "Marinate" a day ahead in sauce made from the catsup, garlic and horseradish. Place in broiler just before serving, until bacon is browned.

Shirley Maurer



CRABMEAT TREAT

1 can crabmeat
8 oz. cream cheese
½ stick butter
1 Tbsp. lemon juice
1 or 2 Tbsp. minced onion
1 Tbsp. Worcestershire sauce

1 pkg. hamburger buns,
or large dinner rolls
grated cheese
bacon bits (may use Bacos,
but best with real bacon)

Mix together all the ingredients. Spread on buns or rolls. Top with grated cheese and bacon bits. Broil while you watch carefully!

Shirley Maurer

ALASKAN NUGGETS

1 c. bread crumbs
1½ c. fresh or canned salmon
½ c. cooked, mashed potatoes
1 Tbsp. minced celery
1 Tbsp. minced onion
1 Tbsp. butter

½ tsp. salt
pepper to taste
1 tsp. Worcestershire sauce
½ lb. sharp Cheddar cheese,
in ½ inch cubes
1 egg, beaten

Remove all bones and skin from the salmon and mix well with mashed potatoes. Cook the celery and onion in butter, then mix with the salmon. Add the seasonings and shape mixture into little balls the size of a walnut. Push a cube of cheese into the center of each ball and reshape the balls. Then roll in the bread crumbs and fry in enough fat to cover, at 375 temperature. Try passing miniatures of these nuggets for hot canapes.

Charlotte Hill

BAKED SALMON CROQUETTES

½ c. mayonnaise
2 tsp. Worcestershire sauce
2 tsp. lemon juice
2 tsp. grated onion

½ tsp. salt
1½ c. cooked rice
1 lb. can salmon,
(drained and flaked)

Mix all ingredients. Shape into cone shaped croquettes. Roll in bread crumbs. Bake on ungreased flat pan for 10 minutes. Brown under broiler 2 - 3 minutes. Serve with white or cheese sauce.

Jane Alcena

TUNA LASAGNE

- | | |
|----------------------------|-------------------------------|
| ½ c. chopped onion | ¼ tsp. oregano |
| 1 garlic clove, minced | ¼ tsp. pepper |
| 1 Tbsp. Kraft oil | 6 oz. Mozzarella cheese |
| 9¼ oz. tuna, drained | 8 oz. Velveeta cheese |
| 1 can cream of celery soup | ¼ c. Parmesan cheese |
| ½ c. milk | ½ lb. lasagne noodles, cooked |

Cook onion and garlic in oil until tender. Stir in the flaked tuna, soup, milk, oregano and pepper. In an 8 x 12 baking dish, layer noodles, Mozzarella, tuna sauce, Velveeta and Parmesan. Repeat the layers. Bake at 350 degrees for about 30 minutes. Makes 6 to 8 servings.

Ethel Kasch

TUNA FISH MOLD

- | | |
|--------------------------------|--------------------------|
| 1 large can tuna | 1 envelope Knox gelatin, |
| 1 c. chopped celery | plus a little more in |
| 6 to 8 stuffed olives, chopped | ½ c. cold water |
| 3 or 4 hard boiled eggs | ½ c. half & half |
| 1 c. Miracle Whip | 2 tsp. sugar |

Heat the Miracle Whip, milk and sugar, put in gelatin which has been soaked in water. Add the rest of ingredients and mold. Put in refrigerator until set. Delicious!

Ruth Lange

TUNA FISH CASSEROLE

- | | |
|---------------------------------|------------------------------------|
| 1 can of tuna fish | ½ box of shells (noodles) |
| 1 can of cream of mushroom soup | 1 small can of peas |
| 1 pkg. of grated Cheddar cheese | 1 small can of French fried onions |

Put noodles into boiling water, let cook till done. Melt cheese with mushroom soup in separate pan. When melted, mix everything together except for onions. If it seems to be a little dry, mix a little milk with it. Put into casserole dish. Put French fried onions on top. Bake for ½ hour. Serves 3 - 4.

Sue Schnackel



** WRITE ADDITIONAL RECIPES HERE **

** WRITE ADDITIONAL RECIPES HERE **

Relishes...

Jellies...

Pickles



CANNING

When making jelly and jam hang a piece of string over the edges of the glass before pouring in paraffin. This makes it easier to remove paraffin when opened for table use.

Jam or jelly that is hard or sugary will be like new if you leave it in a warm oven until the sugar softens.

Add two tablespoons vinegar when canning strawberries, this will retain the red color of the berries.

You can make jelly much clearer and more attractive looking by straining the fruit and juice through a flour sifter, it saves a lot of time and effort too.

To prevent jam from burning, rub the bottom of preserving pan with a little oil, it prevents burning.

To keep dill pickles crisp, add a teaspoon alum to the liquid when pickles are canned.

Use only sack salt for pickles and kraut because other salt has been treated, thus will soften, discolor, and give unpleasant taste

To keep pickles from shriveling add one heaping tablespoon of alum to first salt water.

How to prevent mold in jelly: If circles of tissue paper the size of the tops of jelly glasses are dipped in vinegar and placed on top of jelly or jam they will not mold.

Do not peel pears for canning, scald as you do tomatoes and the skins will slip off.

If you wash strawberries thoroughly before stemming there will be no waste and your berries will stay firm.

When canning tomatoes, put onions and peppers in with them. This is grand with rice or macaroni and it is all ready to use.

When preparing pears or peaches for canning add a teaspoon salt to the water in which they stand to prevent them from turning brown.

New Preserving Method: If you are interested in "extra-special" preserves, freeze the fresh fruit in season and make it into preserves as you need it. Laboratory tests at the Illinois College of Agriculture indicate that this method is superior to old one of making preserves when the fruit is in season.

RHUBARB

Wash rhubarb, cut in 1 or 2 inch pieces. Put in jars and fill jars with ice water, seal the jars. (They will keep for months.) To use, drain and use as fresh rhubarb.

Minnie Riewe

PLUM BANGO

3 qt. halved, pitted, fresh purple plums (5 lb.)	1 tsp. mace
6 c. sugar	1 tsp. cloves
2 tsp. cinnamon	½ tsp. salt
1 tsp. allspice	1 c. cider vinegar
	3 c. seedless raisins

Cut halved, pitted plums into halves crosswise, add 3 c. of the sugar, mix and let stand several hours. Drain off the syrup formed, but save it. Mix remaining 3 c. sugar (use 3 c. brown sugar here, if you wish) with spices. Add vinegar and drained syrup from plums. Bring to boil, stirring until the sugar is dissolved. Boil for 5 minutes. Add plums and raisins. Cook over a moderately low heat 20 to 30 minutes, stirring frequently. To test, put a small amount on a saucer and set in the refrigerator. When chilled, mixture is thick as a preserve, fill hot sterilized jars with the relish and seal.

CRANBERRIED APPLES

1 c. sugar	2 c. fresh cranberries
½ c. water	4 or 5 medium apples

Boil sugar and water about 5 minutes. Add cranberries, cook until skins burst (3 to 5 minutes). Cool sauce. Cut apples in ½, remove cores. Arrange in baking dish, top each with cooled cranberry sauce. Cover and bake in moderate oven 35 to 40 minutes. While apples cool, baste them with liquid left in dish. Serve cold with a roast duck.

Malinda Moench

PICKLED CHERRIES

Select the big red sour or pie cherries. Carefully wash to keep stems on. Place in pint jar. To 1 pt., add vinegar, salt and enough water to fill jar to top. Seal. Then keep in a cool place; will keep for a long time.

Malinda Moench

RASPBERRY SAUCE

10 oz. pkg. frozen
red raspberries, thawed
2 Tbsp. sugar
2 tsp. cornstarch

1 to 2 Tbsp. liqueur,
(Grand Marnier, Cognac,
Cointreau, raspberry brandy,
or Framboise)

Drain raspberries; save syrup. Combine sugar and cornstarch in saucepan; mix. Add the syrup; stir until free of lumps. Cook until thickened, stirring constantly. Add the liqueur and raspberries. Chill. If desired, omit liqueur and thin slightly with water.

Makes about 1¼ cups. Calories - 25; cholesterol - 0 milligrams.

CHERRY SAUCE

21 oz. can cherry pie filling
¼ c. sugar
2 Tbsp. water

2 to 4 Tbsp. orange liqueur,
(Cointreau or Grand Marnier)
if desired

Combine pie filling, sugar and water in saucepan; heat. Just before serving, stir in liqueur, if used.

Makes 2 cups. Calories - 31; cholesterol - 0 milligrams.

RHUBARB STRAWBERRY JAM

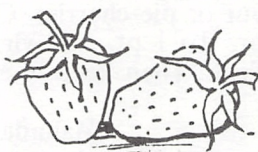
5 c. fresh rhubarb
3 c. granulated sugar

1 3-oz. pkg. strawberry Jello

Cut the rhubarb in small pieces, place in a bowl and add sugar. Mix well. Refrigerate for at least 24 hours. Next day place rhubarb and liquid (from sugar) in a large saucepan, boil until rhubarb is soft. Add Jello from pkg. (as is). Stir until Jello is dissolved. Put in jars and refrigerate.

P.S. This is very easy to make and delicious to eat.

Edna Huizinga



PEPPER JELLY

1/3 c. hot red or green peppers,
(red adds nice color)
1-1/3 c. Bell peppers
6 1/2 c. sugar

1 1/2 c. cider vinegar
1 6-oz. bottle of Certo
2 or 3 Tbsp. red or green
color, if desired

Seed peppers and grind or chop very fine. Mix peppers with sugar and vinegar. Bring to boil and boil for 1 minute. Simmer 5 more minutes. Take from fire and add Certo. Put in sterile jelly glasses. Seal with paraffin. (Be sure to wear rubber gloves when working with peppers.)

LeAnne Arseneau

5-DAY POLISH DILL PICKLES

1 qt. cider vinegar
1 gal. water
1 scant c. of pickle salt

1/4 tsp. alum
1 Tbsp. pickle spices
garlic, optional

Heat this and let cool. Layer in a jar or crock with dill. It is ready in 5 days. Put in refrigerator after 5 days. Will keep for several months in refrigerator.

Evaline Feverhaken

KOSHER DILL PICKLES

long green whole dills
2 cloves garlic per qt. jar
2 or 3 pieces fresh dill per jar,
(or 2 tsp. dill seed)

1/2 tsp. alum per jar
3 qt. water
1 qt. vinegar
1 c. salt

Put washed long green whole dills in qt. jars - into which you have placed 2 cloves garlic, 2 or 3 pieces of fresh dill (or 2 tsp. dill seed) and 1/2 tsp. alum. Heat 3 qt. water, 1 qt. vinegar and 1 c. salt to the boiling point, pour into jars, seal and do not open before 2 months. Yield: 1 peck (tomato basket makes 12 quarts).

Myrna Thielmann

DILL PICKLES

Fill qt. jar with cucumbers. To each qt. add 1 1/2 Tbsp. canning salt, 1/2 c. cold vinegar and 1 large head dill. Fill jar with boiling water and seal. (Optional: Can add horseradish or a little red pepper.)

This is simple and easy. No boiling a solution like we used to do.

Lydia Licht

**** WRITE ADDITIONAL RECIPES HERE ****

Breads...
Rolls...
Coffee Cakes



HINTS OF SPICES AND HERBS TO ADD TO BREADS AND ROLLS

- BISCUITS:** Add mustard and thyme to dry ingredients. Bake and serve with any meat dish.
- BLUEBERRY MUFFINS:** Add a dash of nutmeg to the dry ingredients.
- CINNAMON TOAST:** French style; dip in egg, milk; fry. Sprinkle with cinnamon and sugar.
- COFFEECAKE:** Mix anise in the batter - just enough to taste
- CORNBREAD:** Mix rosemary in batter for a delightful flavor.
- CROUTONS:** Toss toasted bread cubes with melted butter and seasoned with onion salt, basil, and marjoram. Serve with soup.
- DATE MUFFINS:** Spice up batter with a dash of pumpkin pie spice.
- DUMPLINGS:** Mix parsley flakes in batter.
- GARLIC BREAD:** Slice French bread partly through. Spread slices with butter or margarine seasoned with garlic salt. Wrap; heat.
- ROLLS:** Add caraway seed to the batter, or sprinkle dill seed on top.
- SCONES:** Season with allspice - serve with honey. Or use poppy seed jam; mix poppy seed with strained honey.
- WAFFLES:** Add poultry seasoning. Serve with creamed chicken or add a dash of allspice and cinnamon. Good with syrup.

AUNT CHARLOTTE'S NUT BREAD

- | | |
|-----------------------------------|--------------------------------|
| 1 c. all purpose unbleached flour | 1 tsp. salt |
| 2 c. whole wheat flour | 1 c. dark brown sugar |
| 1 Tbsp. baking powder | 1½ c. milk |
| ½ tsp. baking soda | 1 c. walnuts, coarsely chopped |

Preheat the oven to 300 degrees F. Combine all purpose flour, whole wheat flour, baking powder, baking soda and salt in a bowl. Stir sugar in the milk until it dissolves.* Stir milk mixture into dry ingredients just until mixed. Add the walnuts and bake in 2 greased medium loaf tins (8½ x 4½ inches) for 1 hour. Turn onto a wire rack and cool completely. Slice thin; spread with sweet butter.

Note* This recipe has no eggs or shortening.

Grace VanDyke

ZUCCHINI BRAN BREAD

- | | |
|----------------------|--------------------------------|
| 3 c. sifted flour | 2 beaten eggs |
| 1 c. sugar | ½ c. milk |
| 3 tsp. cinnamon | 1/3 c. oil or melted margarine |
| 1 tsp. salt | 2 c. grated zucchini - unpared |
| ½ tsp. baking powder | ¼ c. chopped nuts |
| ¼ tsp. ginger | ½ c. raisins |
| 1 c. All Bran cereal | |

Soak All Bran several minutes in eggs, milk and oil. Mix all ingredients well. Turn into 9 x 5 x 3 inch greased loaf pan. Bake at 350 for 65 to 75 minutes. Let cool before removing from pan.

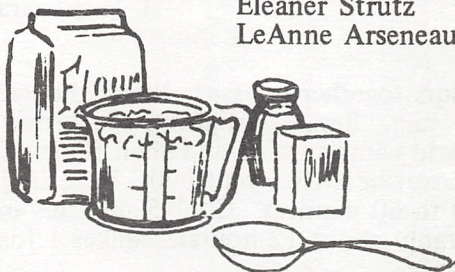
Joan Miller

BEER BREAD

- | | |
|------------------------|------------------------------|
| 3 c. self-rising flour | 1 can beer, room temperature |
| 1/3 c. sugar | |

Bake at 350 degrees - 50 minutes.

Edna Schoenbeck
Eleanor Strutz
LeAnne Arseneau



APRICOT BREAD

- | | |
|-----------------------------------|-----------------------------------|
| 2 c. dried apricots, covered with | 3 tsp. baking powder |
| 2 c. boiling water | $\frac{1}{4}$ tsp. salt |
| 2 beaten eggs | $\frac{1}{4}$ tsp. soda |
| 1 c. sugar | $\frac{3}{4}$ c. orange juice (or |
| 2 Tbsp. melted butter | apricot or peach nectar) |
| 2 c. flour | 1 c. chopped pecans |

Soak apricots in boiling water. Drain and chop. Mix together eggs, sugar and butter. Add dry ingredients alternately with orange juice. Lastly add the nuts and apricots. Pour into 2 small loaf pans that have been greased. Bake 1 hour at 350. Bake 1 large loaf pan longer, till done. Peach juice may be substituted for orange juice. (The best!)

Jean Barry

COUNTRY QUICK PEANUT BUTTER LOAF

- | | |
|------------------------------|--------------------------------|
| 2 c. all-purpose flour | $1\frac{1}{2}$ c. milk |
| 1 c. enriched corn meal | 2 eggs, beaten |
| 4 tsp. baking powder | $\frac{1}{2}$ c. firmly packed |
| 1 tsp. salt | brown sugar |
| $\frac{2}{3}$ c. chunk style | $\frac{1}{4}$ c. vegetable oil |
| peanut butter | |

Combine flour, corn meal, baking powder and salt in large mixing bowl. Add peanut butter; beat at low speed on electric mixer, until mixture resembles coarse crumbs. Add combined remaining ingredients, mixing just until dry ingredients are moistened. Spoon batter into greased 9 x 5 inch loaf pan. Bake in preheated 350 degree oven 1 hour and 10 to 15 minutes. Cool 15 minutes; remove from pan. Cool completely on wire rack. Makes 1 loaf.

Grace VanDyke

RYE BREAD

- | | |
|----------------------------|------------------------------|
| 2 c. flour | $\frac{1}{2}$ c. brown sugar |
| $\frac{1}{2}$ c. rye flour | 1- $\frac{1}{3}$ c. milk |
| 6 tsp. baking powder | 2 Tbsp. salad oil |
| 1 egg | 1 Tbsp. caraway seed |
| $1\frac{1}{2}$ tsp. salt | |

Sift 2 flours together; measure them; then add baking powder, and salt - sift again. Beat egg slightly; add brown sugar, milk, salad oil and stir. Add caraway seed and then flour mixture. Mix thoroughly - but do not beat (like muffins). Bake in greased pan at 350 degrees for 50 to 60 minutes. Cool 5 minutes in pan and remove to cool (preferably about 12 hours). Makes 1 loaf.

HOT BREAD

- | | |
|-----------------------------|-----------------------|
| 2 pkg. Downyflake rolls | ½ tsp. garlic salt |
| ½ stick margarine or butter | 2 tsp. parsley flakes |

Place rolls side by side in bread pan. Melt margarine or butter. Add garlic salt and parsley flakes. Stir and pour over rolls. Bake in a 370 degree oven for 35 minutes.

Edna Schoenbeck

CANADIAN ORANGE BREAD

- | | |
|-------------------------------|----------------------------|
| 2/3 c. granulated sugar | ½ tsp. baking soda |
| 1/3 c. butter or margarine | 1 tsp. vanilla |
| 2 eggs | ½ c. chopped walnuts |
| 2 c. sifted all purpose flour | ½ c. finely sliced raisins |
| 1 tsp. baking powder | ½ tsp. salt |
| 1 c. orange juice | |

Cream butter and sugar. Add well beaten eggs and vanilla. Mix well. Add the sifted ingredients (flour, salt, baking powder and soda) to the creamed eggs, butter and vanilla alternately with orange juice. Fold in nuts and raisins. Bake at 350 degrees for 35 to 45 minutes or until done in a well greased and floured loaf pan.

from a resident of the
Washington and Jane Smith
Home for the Aged
in Chicago

APRICOT YOGURT TWIN LOAVES

- | | |
|---|--|
| 1 c. plus 2 Tbsp. enriched
corn meal | ¾ c. chopped dried apricots |
| 2 c. all-purpose flour | 2 8-oz. cartons (2 c.)
plain yogurt |
| 1 Tbsp. baking powder | 2 eggs, beaten |
| 1 tsp. salt | ¾ c. firmly packed
brown sugar |
| ½ tsp. soda | 1/3 c. vegetable oil |
| ¾ c. chopped nuts | |

Grease bottom and sides of two 1 lb. coffee cans; coat evenly with about 1 Tbsp. corn meal each. Combine remaining flour, corn meal, baking powder, salt and soda; stir in nuts and apricots. Add combined yogurt, eggs, sugar and oil to corn meal mixture, mixing just until dry ingredients are moistened. Spoon batter into prepared cans. Bake in preheated 350 degree oven about 45 minutes or until wooden pick inserted in center comes out clean. Cool 15 minutes; remove from pans. Cool completely on wire rack. Makes 2 loaves.

Grace VanDyke

BANANA BREAD

- | | |
|--------------------|--------------------|
| ½ c. butter | 1 tsp. soda |
| 1 c. sugar | 3 bananas, crushed |
| 2 well beaten eggs | 2 c. flour |
| ½ c. buttermilk | |

Mix together and bake in a greased pan 1 hour at 325 degrees. Makes 1 loaf.

LeAnne Arseneau

ZUCCHINI BREAD

- | | |
|------------------------|----------------------|
| 3 eggs | 1 tsp. cinnamon |
| 2 c. sugar | 2 tsp. soda |
| 1 c. vegetable oil | ¼ tsp. baking powder |
| 1 tsp. vanilla | 1 tsp. salt |
| 2 c. shredded zucchini | 1 c. chopped nuts |
| 2 c. flour | |

Beat eggs till frothy. Add the sugar, oil and vanilla. Stir in zucchini, flour, cinnamon, soda, baking powder, salt and nuts. Grease and flour 2 loaf pans. Bake at 350 degrees for 1 hour 10 minutes.

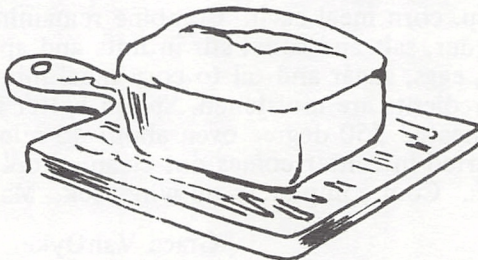
Pat Caspers

WHOLE CRANBERRY BREAD

- | | |
|-----------------------|---------------------------|
| 2 c. flour | 1 c. chopped walnuts |
| 1 c. sugar | 1 c. fresh cranberries |
| 1½ tsp. baking powder | ¾ c. orange juice |
| ½ tsp. baking soda | 2 Tbsp. melted shortening |
| ½ tsp. salt | 1 egg, slightly beaten |

In bowl, sift flour, sugar, baking powder, baking soda and salt together. Add walnuts and cranberries. In another bowl combine orange juice, shortening and egg. Add to the dry ingredients, mixing well. Pour into buttered loaf pan, 9 x 5 x 3 inches. Bake 350 degrees 1 hour. Cool 15 minutes before removing from pan. Makes 1 loaf.

Ruth Schuldt



CRANBERRY NUT BREAD

1 c. fresh cranberries
2 c. sifted flour
 $\frac{1}{4}$ c. sugar
3 tsp. baking powder
 $\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ c. chopped walnuts
2 eggs
1 c. milk
 $\frac{1}{4}$ c. margarine (melted)
1 tsp. vanilla

Preheat oven to 350. Grease a 9 x 5 x 3 loaf pan. Wash cranberries, remove stems, chop coarsely. Sift flour, sugar, baking powder and salt into large bowl. Stir in cranberries and walnuts. In a small bowl, beat eggs, milk, butter and vanilla. Make well in center of flour mixture and pour in egg mixture and stir with fork until ingredients are moistened. Bake 55 minutes to 1 hour or until golden brown. Slice thin. Very good!

Mary Hill

STRAWBERRY BREAD

3 c. flour
1 tsp. baking soda
1 tsp. salt
3 tsp. cinnamon

2 c. sugar
2 pkg. frozen strawberries
4 eggs
 $\frac{1}{4}$ c. cooking oil

Mix all together. Bake for 45 minutes in a 350 oven. (1 large or 4 small loaves.) Grease pan.

Marie Kluesing

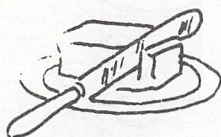
JUST PLAIN BREAD

2 c. lukewarm water
2 Tbsp. sugar
 $\frac{1}{2}$ Tbsp. salt

1 pkg. granulated yeast
3 Tbsp. melted lard
6 c. flour

Dissolve the sugar, salt and yeast in lukewarm water. Add 3 c. flour - 1 c. at a time. Beat real hard till smooth. Add melted lard. Beat again - add 2 c. flour and mix well. Slowly add the last c. of flour, and knead until smooth. You may not need all of the last c. - it depends on what brand of flour you use, and how accurate you measure the water. Let raise till light, about $1\frac{1}{2}$ hours. Form into 2 loaves. Let rise again till light. Bake 40 minutes in a 375 degree oven.

Malinda Moench



CINNAMON BALL BREAD

yeast bread dough for 2 loaves, (2 frozen loaves may be used)	2 tsp. cinnamon
1 c. sugar	½ c. margarine (melted)
	chopped pecans

Grease Bundt pan. Mix sugar and cinnamon. Pinch off dough the size of walnuts. Roll in melted butter then in sugar and cinnamon. Place in layers, with pecans over each layer. Butter top, let double in size. Bake 325 degrees for 45 minutes. Let cool in pan and invert on plate.

Mildred Piepenbrink

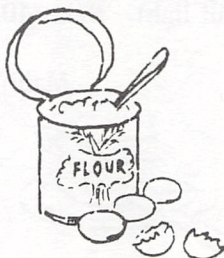
HERB PULL-APART LOAF

4 - 4½ c. enriched flour	2 Tbsp. sugar
2 pkg. dry yeast	2 tsp. salt
¾ c. water	2 Tbsp. butter, melted
½ c. milk	½ c. parsley, chopped
¼ c. oil	2 tsp. basil

Mix 2 c. flour and dry yeast. Heat water, milk, oil, sugar and salt until very warm (120 to 130 degrees). Add liquid ingredients to flour-yeast mixture and beat until smooth, about 2 minutes on medium speed of electric mixer or 300 strokes by hand. Blend in enough flour to make moderately stiff dough.

Turn onto lightly floured surface and knead until smooth and satiny, 8 to 10 minutes. Shape into ball and place in lightly greased bowl, turning to grease all sides. Cover and let rise in a warm place (80 to 90 degrees) until doubled - about 1½ hours. Punch down. Divide dough in ½; shape into balls. Let rest 10 minutes.

Roll each portion into a 10 x 16 inch rectangle. Brush with melted butter. Sprinkle each with ¼ c. of parsley and 1 tsp. of basil. Cut each rectangle into four 4 x 10 inch rectangles; stack on each other. Cut into 5 stacks 2 inches wide and 4 inches long. Place in greased 8½ x 4½ inch loaf pan in a row with 4 inch cut sides on top and bottom extending across width of the pan. Let rise in warm place until doubled, about 45 minutes. Bake in a preheated 350 degree oven 35 to 40 minutes or until golden brown. Remove from pans immediately. Makes two 8½ x 4½ inch loaves.



HONEY-OF-A-BREAD

1-1/3 c. milk
1 c. water
1/3 c. honey
1/4 c. butter or margarine

1 Tbsp. salt
5 1/2 to 6 c. all purpose flour
2 pkg. active dry yeast
1 1/2 c. enriched corn meal

Heat the combined milk, water, honey, butter and salt in 1 qt. saucepan over a medium heat, just until warm (about 120 degrees), stirring occasionally. Add milk mixture to combined 2 c. flour and yeast in large mixing bowl; beat at medium speed on electric mixer, about 2 minutes or until smooth. Add corn meal; continue beating about 1 minute. Stir in enough remaining flour to make stiff dough. Knead on a lightly floured surface 8 to 10 minutes or until smooth and elastic. Shape to form ball. Place in greased large bowl, turning once to coat surface of dough. Cover; let rise in warm place about 1 1/2 hours or until double in size. Punch dough down. Cover; let rest 10 minutes. Divide dough in 1/2; roll out each 1/2 to form a 15 x 9 inch rectangle. Roll up starting with narrow end; press together ends and seam to seal. Place in 2 greased 9 x 5 inch loaf pans; brush with vegetable oil. Let rise in a warm place about 1 hour or until nearly double in size. Bake in preheated 400 degree oven 25 to 30 minutes. Remove from pans; brush with oil. Cool completely on a wire rack. Makes 2 loaves.

Variation: Combine 2/3 c. raisins, 1/4 c. sugar and 1 tsp. cinnamon; sprinkle over both 15 x 9 inch rectangles of dough.

CORN MEAL BATTER BREAD

3/4 c. plus 2 Tbsp.
enriched corn meal
1/2 c. milk
1/2 c. water
1/4 c. sugar

1/4 c. vegetable oil
1 1/2 tsp. salt
2 3/4 c. all purpose flour
1 pkg. active dry yeast
1 egg

Generously grease 1 1/2 qt. round casserole dish; coat evenly with 2 Tbsp. corn meal. Heat combined milk, water, sugar, oil and salt in 1 qt. saucepan, over medium heat, just until warm (about 120 degrees), stirring occasionally. Add milk mixture to combined 1 c. of flour and yeast in large mixing bowl; beat at medium speed on the electric mixer, about 2 minutes or until smooth. Blend in egg; stir in remaining corn meal and flour to make a stiff dough. Cover; let rise in warm place about 1 hour or until light and bubbly. Stir down; spoon into prepared casserole. Let rise uncovered in a warm place, about 1 hour or until double in size. Bake in preheated 350 degree oven 20 minutes. Cover loosely with aluminum foil to prevent excess browning, continue baking about 25 minutes or until a golden brown. Immediately remove from casserole; remove foil. Cool completely on wire rack. Makes 1 round loaf.

Variation: Add 1/2 to 1 tsp. dill weed to batter.

SIX WEEK MUFFINS

6 c. bran cereal	1 qt. buttermilk
2 c. boiling water	5 c. flour
1 c. shortening, melted	5 tsp. soda
3 c. sugar (may use less)	2 tsp. salt
4 eggs, beaten	

(dates, raisins, chopped nuts, optional)

1. Pour the boiling water over 2 c. of bran and let stand while assembling the other ingredients. Mix rest of bran, sugar, eggs and buttermilk.
2. Sift flour with soda and salt. Combine all ingredients and bake as needed in muffin tins at 400 degrees for 20 minutes.

Unused batter will keep in refrigerator for about 6 weeks.

Florence Krocke
Minnie Riewe

BANANA MUFFINS

1/3 c. vegetable shortening	1/4 tsp. cinnamon
2/3 c. sugar	1 c. mashed bananas
2 eggs	1 c. plus 2 Tbsp. unsifted flour
1/4 c. milk	1 tsp. baking powder
3/4 tsp. vinegar	1/2 tsp. salt
2 Tbsp. sugar	1/2 tsp. baking soda
	1/2 c. chopped nuts

Beat sugar, shortening and eggs until creamy. Combine vinegar and milk in small bowl - stir in mashed bananas. Sift flour, baking powder, salt and soda; add alternately with banana mixture, and add nuts. Bake at 375 degrees 15 - 20 minutes. Fill muffin cups 1/2 full and sprinkle with cinnamon and sugar.

JIFFY HOT ROLLS

1 pkg. dry yeast	1/2 c. scalded milk
1/2 c. lukewarm water	3 Tbsp. sugar
1/2 tsp. sugar	1 egg, well beaten
1 tsp. salt	3 c. sifted flour
3 Tbsp. butter or margarine	

Divide into 3 parts. Roll each into circle. Cut into wedges and spread with butter. Roll up from wide end to form crescents. Let rise until light. Bake 15 minutes at 375.

Gertrude Dau

RAISIN BRAN MUFFINS

(1):

15 oz. box raisin bran
3 c. sugar
1 Tbsp. pumpkin pie spice

5 c. flour
5 tsp. baking powder
2 tsp. salt

(2):

4 beaten eggs
1 c. melted shortening

2 Tbsp. vanilla
1 qt. buttermilk

(1) Mix ingredients in large bowl. (2) Add and mix well with (1). Fill muffin pan $\frac{2}{3}$ full. Bake at 400 degrees for 15 minutes.

In place of the buttermilk, add lemon juice and regular milk (about 1 Tbsp. per cup of milk) and let stand a few minutes.

Can be stored in refrigerator for up to 5 weeks.

Jeanne Karnatz

MOLASSES CORN MUFFINS

$\frac{3}{4}$ c. enriched corn meal
 $\frac{3}{4}$ c. all-purpose flour
1 Tbsp. baking powder
1 tsp. salt
 $\frac{1}{4}$ tsp. soda
1 egg, beaten

$\frac{1}{3}$ c. milk
 $\frac{1}{3}$ c. firmly packed
brown sugar
 $\frac{1}{3}$ c. raisins
 $\frac{1}{4}$ c. vegetable oil
 $\frac{1}{4}$ c. molasses

Combine the corn meal, flour, baking powder, salt and soda; add combined remaining ingredients, mixing just until dry ingredients are moistened. Fill 12 greased or paper-lined muffin cups $\frac{3}{4}$ full. Bake in preheated 425 degree oven about 15 minutes. Serve warm with butter or margarine as desired. Makes 1 dozen muffins.

NO BEAT POPOVERS

2 eggs
1 c. milk

1 c. flour
 $\frac{1}{2}$ tsp. salt

Break egg into bowl, add milk, flour and salt. Mix well with spoon, disregard lumps. Fill greased muffin pans $\frac{3}{4}$ full. Put in a cold oven. Set controls for 450 degrees. Turn on heat. Bake for 30 minutes.

Malinda Moench

THIN BUTTERMILK PANCAKES

2 eggs	1 tsp. sugar
1 c. (heaping) flour	1 tsp. soda
2 c. buttermilk	¼ tsp. salt

Beat eggs thoroughly. Add remaining ingredients. Stir batter until well mixed. Cook small sized cakes on a heavy griddle in oil.

Edna Huizinga

JULEKAGE

(Norwegian Christmas Bread)

½ c. butter	3 eggs, beaten
¼ c. sugar	6½ c. flour
1 tsp. salt	1 c. raisins
2 c. scalded milk	1 c. currants
2 pkg. yeast, (active dry or compressed)	1 c. chopped candied fruit
¼ c. warm water	½ tsp. ground cardamon

Add butter, sugar and salt to milk; cool to lukewarm. Soften yeast in water. Add the yeast, 2 c. flour and eggs to milk mixture. Beat well. Add remaining ingredients using enough flour to make a soft dough. Stir well, then turn out on floured board and knead until dough is smooth and elastic, 5 - 10 minutes. Round up in a well greased bowl, cover and leave in warm place until dough is light, 45 minutes to 1 hour. Knead dough down, divide into 2 portions, then let dough rest on a counter top. Shape dough to fit 2 well greased tube pans - or loaf pans. Brush with milk and sprinkle with sugar. Let rise in warm place until double. Bake at 375 for 1 hour.

Thora O'Neal

CHERRY BRUNCH CAKE

2 c. flour	½ c. margarine
1 c. sugar	1 egg
2 tsp. baking powder	milk
	1 can cherry pie filling

Mix flour, sugar, baking powder and margarine like pie crust. Beat egg in one-cup cup and beat with fork. Add milk to make 1 c. Pour into the flour mixture. Press in 9 x 13 inch greased pan. Spread pie filling over top.

Topping:

1 c. flour	½ tsp. cinnamon
1 c. sugar	½ c. margarine

Bake 30 minutes in 400 degree oven.

Grace Weith

DANISH KRINGLE

½ c. butter
1 c. flour
1 Tbsp. water
1 c. water
½ c. butter
1 c. flour

3 eggs
½ tsp. almond extract
1 c. powdered sugar
2 Tbsp. butter
½ tsp. vanilla
cream

Mix as for pie crust, ½ c. butter, 1 c. flour and 1 Tbsp. water; shape on cookie sheet. Bring to boiling point - 1 c. water and ½ c. butter. Remove from heat and stir in 1 c. of flour. Beat eggs into this mixture, 1 at a time, until like a cream puff mixture. Add almond extract. Spread on crust and bake 50 minutes at 400 degrees. Remove from oven and top with the powdered sugar, 2 Tbsp. butter, vanilla and cream. (Topping must be thick, as you top when it is hot.)

Coralyn Meier

SWEDISH COFFEE CAKE

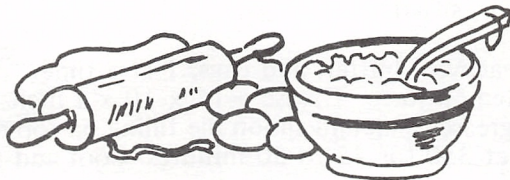
1-1/3 c. flour
½ c. sugar
1 tsp. salt
1 pkg. dry yeast
1 c. milk
2 sticks butter or margarine
2 eggs

1 tsp. lemon extract,
(if desired)
2-2/3 c. flour
butter or margarine
sugar and cinnamon
raisins or diced dates
chopped nuts

Mix 1-1/3 c. flour, sugar, salt and yeast. Scald milk and butter or margarine. Cool to lukewarm and add to dry mixture. Add eggs and lemon extract. Add 2-2/3 c. additional flour. Mix well. Store in refrigerator overnight. Roll out into 2 rectangles. Spread with butter or margarine. Sprinkle with sugar and cinnamon. Add raisins or diced dates and chopped nuts. Roll up and shape into a crescent. Let rise until light, at least 2 hours. Bake at 350 for 30 minutes or until brown. Drizzle with glaze when cool.

For holiday season, shape into tablet and use candied fruits. Decorate with red and green cherries.

Gertrude Dau



EASY COFFEE CAKE

¼ c. sugar	1 pkg. dry yeast
¼ c. shortening	2 c. flour
¼ tsp. salt	1 c. raisins
1½ c. boiling water	melted butter
2 eggs	sugar
2 c. flour	cinnamon

Mix sugar, shortening, salt and boiling water and let cool. Add eggs and 2 c. flour, mixed with yeast. Add 2 more c. flour and the raisins and let rise until double in size. Put in pans and cover with melted butter, sugar and cinnamon and let rise again. Bake in 375 degree oven until done (lightly brown). This makes 3 foil pie pans.

Marie Luerssen

MRS. G'S SOUR CREAM COFFEE CAKE

2 sticks butter or margarine	1 tsp. baking powder
1½ c. sugar	1 c. sour cream
2 eggs	1 tsp. vanilla
2 c. flour	6 Tbsp. granulated sugar
pinch of salt	1 tsp. cinnamon
½ tsp. soda	½ c. nuts (optional)

Cream together butter and sugar. Add eggs, sour cream and vanilla. Mix well. Add flour, salt, soda and baking powder. Mix well. Grease a 10 inch tube pan. Pour in ½ of the cake dough. Spread it evenly. Sprinkle on ½ of the sugar, cinnamon mixture. Pour in remainder of cake dough and spread evenly. Sprinkle remaining sugar mixture over top. Bake 40 to 45 minutes in a 325 degree oven.

Sugar Cinnamon Mixture: Mix the 6 Tbsp. of granulated sugar thoroughly with the 1 tsp. cinnamon. Mix in nuts if desired.

Elsie Glassburner

COFFEE CAKE

½ lb. butter	1 Tbsp. lemon juice
1½ c. sugar	canned pie filling,
4 eggs	apple, peach, plum etc.
2 c. regular flour, sifted	

Cream sugar with butter, add eggs, 1 at a time. At low speed, add flour and lemon juice. Grease a 15 x 10 x 1 inch pan. Spread dough out on greased pan and spoon pie filling on top of the dough mixture. Bake at 350 for 45 to 50 minutes. Cool and sprinkle with loose frosting.

Grace Guzzo

SUNSHINE COFFEE CAKE

1 box yellow cake mix
1 c. light vegetable oil
1 c. sour cream, or
sour half & half

4 eggs
1 box instant
vanilla pudding

Put cake mix into large bowl and beat in remaining ingredients in order listed. After all are added - beat for 6 minutes at medium speed. Turn $\frac{1}{2}$ of batter into greased tube or 9 x 13 inch pan. Sprinkle with $\frac{1}{2}$ of the topping mixture. Spread remaining batter over this and sprinkle with remaining topping. Bake at 350 degrees for 50 to 60 minutes. Serves 12.

Topping:

4 Tbsp. sugar
4 Tbsp. flour

2 tsp. cinnamon
 $\frac{1}{4}$ to $\frac{1}{2}$ c. chopped nuts

Mix ingredients together and use as filling for cake. May use Cool Whip or whipping cream as an extra topping.

Edna Clausing

PECAN COFFEE CAKE

4 c. flour
1 c. margarine
 $\frac{1}{3}$ c. sugar

1 c. warm milk
1 oz. compressed yeast
3 eggs, beaten

Filling:

1 c. oleo, slightly melted
1 c. light brown sugar

1 c. chopped pecans
1 tsp. cinnamon

Mix flour and margarine like pie crust. Crush yeast with fork. Add sugar and mix until syrupy. Add milk and eggs. Mix with the flour until it keeps from sticking to sides of bowl. Add more flour if needed. Refrigerate overnight. Divide dough into 4 parts. Roll out about $\frac{1}{4}$ inch thick and about 5 or 6 inches wide. Spread with $\frac{1}{4}$ of filling. Roll up as jelly roll, cut, keeping cut side up. Let rise 45 minutes to an hour. Bake in 350 degree oven for about 30 minutes. Ice when cool.

Vi Schwanke



SOUR CREAM TWISTIES

- | | |
|-------------------------------|-----------------|
| 3½ c. flour | 1 cake yeast |
| 1 tsp. salt | 1 c. sour cream |
| 1 c. shortening (part butter) | 1 whole egg |
| 1 tsp. vanilla | 2 yolks |

Sift the flour before measuring, add salt and shortening. Cut in shortening, leaving some large lumps, add crumbled yeast, sour cream, well beaten eggs and vanilla. Mix thoroughly, scrape bowl down from side of bowl, set in refrigerator for 2 hours. Take ½ of the dough out of refrigerator. Sprinkle board with sugar and roll out dough into an oblong 8 x 16 (using ½ c. sugar, for sprinkling board - 3 times). Fold two ends to center, overlapping them. Sprinkle with sugar and roll dough to same size. On the third time, roll out the dough to ¼ inch thick, cut into strips 1 inch wide and 4 inches long. Twist the ends of each strip into opposite directions - plac twists into horse-shoes or crescent shapes and put on ungreased baking sheet and press ends down to hold shape. Bake at once, 15 minutes, 375 degree oven.

Phoebe Voight
Helen Baumann

PEACH KUCHEN

- | | |
|--------------------------|-----------------------|
| 1½ c. sifted flour | ½ c. sugar |
| 2 eggs | 2 tsp. baking powder |
| 2 Tbsp. milk | ¼ c. melted butter or |
| 1 tsp. grated lemon peel | margarine |

Sift flour with baking powder, sugar and salt. In mixing bowl, using fork, beat eggs with milk and lemon peel. Add flour mixture and melted butter, mixing with fork until smooth, about 1 minute. Do not over mix. Grease 9 inch spring form or 9 inch round layer pan. Turn batter into pan and spread evenly.

- | | |
|----------------------------|--------------------------------------|
| 4 large or 6 small peaches | ½ tsp. cinnamon |
| lemon juice | 1 egg yolk |
| ¼ c. sugar | 3 Tbsp. heavy cream,
(sour cream) |

Slice peaches. Sprinkle with lemon juice. Arrange on kuchen batter. Sprinkle with sugar and cinnamon. Bake 25 minutes at 400 degrees. Remove kuchen from oven. With fork, beat egg yolk with heavy cream (sour cream). Pour this over peaches and bake 10 minutes longer.

May be served as a coffee cake for breakfast, or as dessert with ice cream or whipped cream. Best served warm.

Lucy Trautner

COFFEE CAKE

- | | |
|--------------------------------|------------------------------|
| 1 loaf frozen Rhodes | ½ c. packed brown sugar |
| bread dough, | ½ c. chopped nuts |
| thaw overnight in refrigerator | 1 tsp. ground cinnamon |
| 1 small pkg. regular | 4 Tbsp. butter or margarine, |
| butterscotch pudding mix | (melted) |

In morning take dough out of refrigerator. Quarter loaf lengthwise, cut each $\frac{1}{4}$ into at least 8 cubes. Combine dry pudding mix, brown sugar, nuts and cinnamon. Dip each dough cube in melted butter; then roll in pudding mixture. Place in a greased 6 cup ring mold in layers. Drizzle with any remaining butter and sprinkle with any remaining pudding mixture. Cover and let rise in warm place until double, about 1 to 1½ hours. Bake in 350 oven for 20 to 25 minutes or until done. Let stand in pan for 2 to 5 minutes before inverting onto plate to cool. Makes 1 cake.

Alma Haas

FRENCH BLUEBERRY COFFEE CAKE

- | | |
|----------------------|----------------------------------|
| 2 c. flour | 1 egg |
| 1 c. sugar | milk |
| 4 Tbsp. butter | 2 c. blueberries, fresh, frozen, |
| 2 tsp. baking powder | or canned (drained) (usually |
| pinch salt | add more sugar if fresh) |

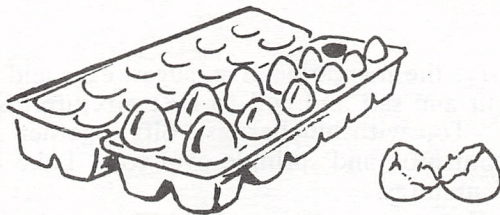
Mix together with a pie cutter, the flour, sugar, butter, baking powder and salt. Put aside $\frac{1}{4}$ to $\frac{1}{3}$ c. Beat egg in a cup and add milk to make 1 c. Add to mix: 2 c. blueberries. Put on a greased cookie sheet - about 11 x 15.

Topping:

- | | |
|----------------|------------|
| 1 c. nuts | ½ c. sugar |
| ½ stick butter | |

Cut topping with pie cutter - add mix set aside. (May need to add about $\frac{1}{4}$ c. flour to the topping mixture so it is not so sticky.) Sprinkle on topping and bake at 375 degrees for 20 minutes.

Claire Sobeski



CREAM CHEESE COFFEE CAKE

- | | |
|----------------------|---------------------|
| 1 c. butter | 4 Tbsp. half & half |
| 2½ c. flour | 1 Tbsp. sugar |
| 1 envelope dry yeast | 4 egg yolks |

Cut butter into the flour as you would for pie dough. Mix together yeast, half & half and sugar - and stir until yeast is dissolved. Add to flour-butter mixture. Let set for ½ hour at room temperature. Beat egg yolks with a fork and add to the above. Mix well. Divide dough in ½ and roll each ½ between wax paper to fit a 10 x 15 inch pan. (This is a very rich dough.) Place one of the halves in the bottom of pan.

Prepare the following filling and topping.....

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|-------------------------------------|--------------------------|
| 2 pkg. (8 oz. each)
cream cheese | 1 tsp. vanilla |
| 1 c. granulated sugar | 3 egg whites |
| 1 egg yolk | ½ c. finely chopped nuts |

Combine cream cheese, sugar, egg yolk and vanilla and beat together until smooth. Spread on the bottom layer of dough in pan. Place other layer of dough on top. Let set at room temperature for 3 hours. Beat the egg whites until stiff and spread on top of cake. Sprinkle with chopped nuts. Bake at 350 degrees for 30 minutes. When cool, prepare the following icing.....

- | | |
|--------------------------|----------------|
| 1 c. confectioners sugar | 1 tsp. vanilla |
| 2 Tbsp. hot water | |

Mix ingredients together and drizzle over top of cake. Cut in squares and serve.

Serves 20 to 25.

Esther Swetman

BLUEBERRY COFFEE CAKE

- | | |
|----------------|--|
| ½ c. margarine | 1 pt. blueberries,
(washed and drained) |
| 1 c. sugar | 2 Tbsp. flour |
| 2 eggs | ½ c. sugar |
| 1 tsp. vanilla | ½ tsp. cinnamon |
| 2 c. flour | |
| ½ tsp. salt | |

Mix till fluffy, the margarine, 1 c. sugar, eggs and vanilla. Sift together 2 c. flour and salt and add to first mixture. Spread into a 9 x 13 inch pan. Top with blueberries. Sift together 2 Tbsp. flour, ½ c. sugar and cinnamon and sprinkle over top. Bake in a 350 degree oven for 45 minutes.

Marie Luerssen

CORN MEAL STREUSEL COFFEE CAKE

Coffee Cake:

- | | |
|---|-------------------------------------|
| 4 tsp. freeze dried, or
instant coffee | 2/3 c. firmly packed
brown sugar |
| 1/2 c. milk | 1/2 c. enriched corn meal |
| 2 eggs, beaten | 1 1/2 tsp. baking powder |
| 1/4 c. butter or margarine,
melted | 1/2 tsp. salt |
| 1 c. all purpose flour | 1/4 tsp. soda |

Dissolve coffee in milk. Add combined milk mixture, eggs and butter to combined dry ingredients, mixing just until dry ingredients are moistened. Pour into greased 8 inch square baking pan.

Streusel Topping:

- | | |
|--------------------------------------|--|
| 2 Tbsp. enriched corn meal | 1 Tbsp. butter or margarine,
melted |
| 2 Tbsp. firmly packed
brown sugar | 1/2 c. sliced almonds |

Combine all the ingredients except nuts, mixing until crumbly. Sprinkle evenly over batter; top with nuts.

Bake in a preheated 375 degree oven 20 to 25 minutes or until wooden pick inserted in center comes out clean. Cool about 20 minutes. Serve warm. Make an 8 inch square coffee cake.

Microwave Oven Directions:

Prepare coffee cake as directed above. Omit streusel topping; sprinkle 1/3 c. sliced almonds evenly over batter. Cook at high 6 to 6 1/2 minutes or until wooden pick inserted in center comes out clean, rotating 1/4 turn after each 2 minutes of cooking. Let stand for about 5 minutes before serving.

FRUIT COFFEE CAKE

- | | |
|----------------|-------------------------------------|
| 1/2 c. sugar | 2 c. flour |
| 1 Tbsp. butter | 2 tsp. baking powder |
| 1 egg white | fruit -
(apples, plums, peaches) |
| milk | |

Cream together sugar and butter. Beat egg white and fill cup with milk. Add to above alternately with flour and baking powder. Spread in jelly roll pan. Place fruit on top.

Topping:

- | | |
|---------------|---------------|
| 1 c. sugar | 1 egg yolk |
| 2 Tbsp. flour | 1 tsp. butter |

Mix topping ingredients. Spread evenly over fruit.

Bake at 350 for about 40 minutes.

Vi Schwanke

CHOCO-PEANUT BUTTER RING

2 to 2½ c. all purpose flour
1 pkg. active dry yeast
½ c. milk
½ c. sugar
¼ c. butter or margarine

1 egg
¼ c. peanut butter
½ c. semi-sweet
chocolate pieces,
melted and cooled

Mix 1 c. of the flour and the yeast. Heat milk, ¼ c. of the sugar, 2 Tbsp. of the butter or margarine and ½ tsp. salt, just until warm (115 to 120 degrees). Mix with yeast mixture and egg. Beat at low speed of electric mixer ½ minute - scraping bowl constantly. Beat for 3 minutes at high speed. Stir in enough remaining flour to make a moderately soft dough. Knead on floured surface for 5 minutes or until smooth. Place in greased bowl. Cover; let rise until double, 1¼ to 1½ hours. Punch down; let rest 10 minutes. Roll to a 22 x 9 inch rectangle. Combine peanut butter and remaining sugar and butter. Blend in the chocolate; spread over dough. Roll up from long side. Place on greased baking sheet; seal ends to form a ring. Slash through dough 2/3 of the way to center at 1 inch intervals. Cover; let rise till nearly double. Bake in 350 degree oven 20 to 25 minutes; cover with foil after 15 minutes. Makes 1.

Grace VanDyke

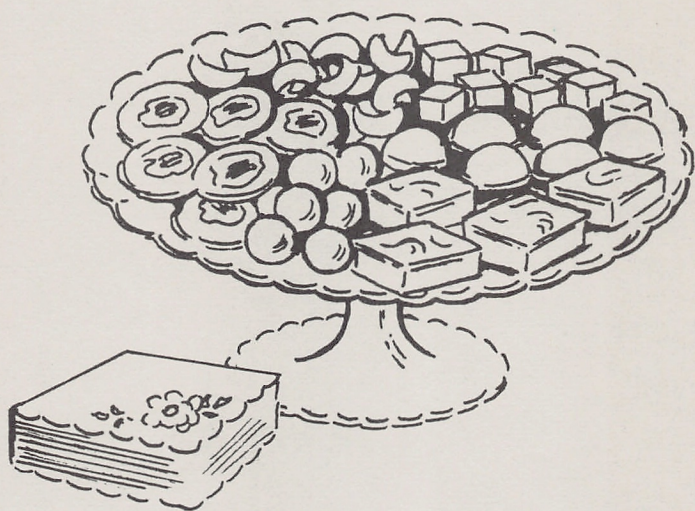
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Candies
&

Cookies



TEMPERATURE AND CONSISTENCY HINTS FOR CANDY MAKING

PRODUCT	STAGE OF CONCENTRATION DESIRED	DEGREES F.	DEGREES C.	BEHAVIOR OF STAGE DESIRED
Sirup	Thread	230 to 234	110 to 112	The sirup spins a two-inch thread when dropped from fork or spoon.
Fondant Fudge Panocha	Soft ball	234 to 240	112 to 115	The sirup when dropped into very cold water forms a soft ball which flattens on removal.
Caramels	Firm ball	244 to 248	118 to 120	The sirup when dropped into very cold water forms a firm ball which does not flatten on removal.
Divinity Marshmallows Nougat Popcorn balls Salt-water taffy	Hard ball	250 to 265	121 to 130	The sirup when dropped into very cold water forms a ball which is hard enough to hold its shape, yet plastic.
Butterscotch Taffies	Soft crack	270 to 290	132 to 143	The sirup when dropped into very cold water separates into threads which are hard but not brittle.
Brittle Glacé	Hard crack	300 to 310	149 to 154	The sirup when dropped into very cold water separates into threads.
Barley Sugar	Clear liquid	320	160	The sugar liquifies
Caramel	Brown liquid	338	170	The liquid becomes brown.

LIGHT FUDGE

- | | |
|--|--|
| 3 c. white sugar | $\frac{3}{4}$ stick of oleo, |
| 1 c. brown sugar | (or butter - for richer) |
| 1 large can evaporated milk,
(Carnation or Pet) | 1 $7\frac{1}{2}$ -oz. jar of Fluff,
(marshmallow) |
| | 1 6-oz. pkg. butterscotch bits |

Bring first 4 ingredients to a boil. Add Fluff. When dissolved, add bits. Boil until soft ball stage (test often in 1 c. of cold water). Take off heat and place pan in sink in cold water (carefully). When cool; stir until fudge gets creamy-dull. Add cut up nuts, if desired. Have fun! Makes approximately 3 pounds.

Doris Mass

PEANUT BUTTER GOODIES

- | | |
|---|---------------------------------|
| $1\frac{1}{2}$ c. crunchy peanut butter | $\frac{1}{2}$ stick of oleo (or |
| 1- $\frac{1}{8}$ c. brown sugar | butter) (melt the butter) |
| $1\frac{3}{4}$ c. powdered sugar | 1 c. "sweet chocolate" chips |

Mix the peanut butter, brown sugar, powdered sugar and oleo, (or butter) (melt the $\frac{1}{2}$ stick butter). Pat into 9 x 12 inch pan. Melt the chocolate chips. Spread over mixture.

Edna Schoenbeck

PECAN BRITTLE

- | | |
|-------------------|-------------|
| 3 c. sugar | 2 c. pecans |
| 2 Tbsp. margarine | |

Stir sugar over heat until it lumps. Reduce heat, and stir until sugar dissolves. Add the margarine and pecans. Turn out on a cookie sheet.

Shirley Maurer

FOR A TAFFY PULL

- | | |
|---------------------|----------------------------|
| 1 c. white sugar | 2 Tbsp. vinegar |
| 2 c. light molasses | butter, the size of an egg |

Boil till it hardens in cool water. Before taking from the heat add a pinch of soda. Pour into buttered tins. Pull when nearly cold.

E. Schuette

FUDGE

¾ c. canned milk
¼ c. water
2½ c. sugar
¼ lb. butter or oleo

¼ tsp. salt
1½ pkg. chocolate bits
32 marshmallows, or 8-oz.
1 c. nuts, chopped

3 qt. pan method: Boil first 5 ingredients for 8 minutes after a rolling boil has started. Turn down....add chocolate bits, stir....then add marshmallows. Stir and beat a few minutes....add nuts. Pour in a greased pan 12 x 12, or 14 x 14. Let cool about an hour, then mark into serving pieces.

Minnie Riewe

5 - MINUTE FUDGE

2 Tbsp. butter
2/3 c. evaporated milk
1 2/3 c. sugar
½ tsp. salt
2 c. (4-oz.) miniature marshmallows

1½ c. (1½ - 6-oz. pkg.)
semi-sweet chocolate pieces
1 tsp. vanilla
½ c. chopped nuts

Combine butter, evaporated milk, sugar and salt in a saucepan over medium heat. Bring to a boil. Cook 4 - 5 minutes, stirring constantly. (Start timing when mixture starts to "bubble" around edges of pan.) Remove from heat. Stir in marshmallows, semi-sweet chocolate pieces, vanilla and chopped nuts. Stir vigorously for 1 minute.... (until marshmallows melt and blend). Pour into 8-inch square buttered pan. Cool. Cut in squares. Makes 2 lb.

Mrs. Donna Weatherton

CHURCH WINDOWS

1 pkg. (12 oz.) chocolate chips
1 stick butter or margarine

1 pkg. pastel miniature
marshmallows
coconut

Combine chocolate chips with butter or margarine. Melt in a double boiler over hot water (not boiling). Cool; then pour over the pastel miniature marshmallows. Stir to coat. Shape into rolls as you roll in coconut spread on waxed paper. Yield should be 5 or 6 rolls 1½ inches in diameter. Refrigerate until set, then slice for serving.

Edna Schoenbeck
Jeanette Glawe

PENUCHI

- | | |
|-------------------------------------|-------------------------------|
| 4½ c. sugar | 1 8-oz. jar marshmallow cream |
| 1 tall can evaporated milk | 1 Tbsp. vanilla |
| ¼ lb. (1 stick) butter | 1 - 2 c. chopped nuts |
| 2 pkg. butterscotch morsels (6-oz.) | |

Combine sugar, milk and butter in heavy saucepan. Place over heat and bring to boil, stirring constantly. Then boil hard for 8 minutes. Remove from heat, stir in butterscotch, marshmallow cream, vanilla and nuts. Pour into a pan about 9 x 14 inches, or in 2 or 3 smaller ones so it's ½ to ¾ inch deep. Chill until firm, then cut into 1¼ to 1½ inch squares.

Holly Jefferson

PEANUT BRITTLE

- | | |
|------------------|--------------------------|
| 2 c. sugar | 2 c. raw Spanish peanuts |
| 1 c. white syrup | 2 tsp. baking soda |
| ½ c. water | |

Boil sugar, syrup and water until the mixture spins a thread. Add Spanish peanuts. Mix into syrup rapidly, leaving syrup boil all the while. Then cook slowly, stir only to loosen nuts from the bottom of the pan. Cook until syrup is golden brown to crack stage. Remove from heat. Add baking soda, stir rapidly. While still foaming, quickly pour on a buttered pan, 11 x 16. It will foam and rise but do not touch with a spoon as this will make it fall and not be brittle.

Florence Kracke

PEANUT BUTTER COOKIES

(Recipe From Germany)

- | | |
|-------------------------|--------------------|
| 1 c. shortening (½ lb.) | 1½ tsp. soda |
| 1 c. white sugar | ½ tsp. salt |
| 1 c. brown sugar | 1 tsp. vanilla |
| 2 eggs | 1 c. peanut butter |
| 3 c. flour | |

Mix white and brown sugar. Cream shortening, then add sugar and cream well. Add well beaten eggs, vanilla and the flour sifted with salt and soda. Then add peanut butter. Mix well and knead. Roll into balls about ¾ inch across. Place 1 inch apart on greased pans. Press with tines of fork, then crosswise. Bake at 400 degrees from 5 to 10 minutes. Makes about 12 dozen cookies.

Lorraine Borucke
(Elsie Henneman's daughter)

GRAHAM CRACKER COOKIES

24 graham crackers
1 c. butter

1 c. brown sugar
1 c. chopped nuts

Line 24 graham crackers on a cookie sheet. Cook the butter, brown sugar and nuts together for 10 minutes. Pour mixture over the graham crackers. Bake 10 minutes in a 350 degree oven.

Edna Schoenbeck

COOKIES

1 pkg. powdered sugar
1 stick melted butter
2 c. Rice Krispies

1½ pkg. chocolate chips (18-oz.)
1/3 bar paraffin wax

Mix sugar, butter and Rice Krispies and shape into small balls and put on waxed paper. Melt chocolate chips and paraffin over hot water in a double boiler. When melted, dip the balls in mixture and put on waxed paper.

Edna Schoenbeck

PEANUT BUTTER COOKIES

½ c. good oleo
½ c. Mazola oil
1 c. granulated sugar
1 c. brown (dark) sugar,
packed down

1 c. peanut butter
2 eggs
2½ c. sifted all purpose flour
2 tsp. soda
½ tsp. salt

Cream oleo and Mazola oil. Add sugars and peanut butter. Mix well. Beat in eggs and sifted dry ingredients. Shape into balls using a ½ level tsp. of dough. Place on greased cookie sheet, flatten with tines of fork. Bake at 350 degrees about 15 minutes. Makes about 12 dozen cookies.

from a friend of mine,
Laurie Jacobs,
13 years young
Helen R. Smith



MINCE MEAT OATMEAL COOKIES

2 c. flour
½ tsp. soda
½ tsp. salt
1 tsp. cinnamon

1 c. sugar
¾ c. shortening
1 c. mince meat
1½ c. rolled oats

Sift the flour, soda, salt and cinnamon. Add the rest of the ingredients. Shape into 2 rolls and refrigerate. Slice ¼ inch thick. Bake at 350.

E. L. Gilespi

OATMEAL COOKIES

1½ c. dark brown sugar
2 eggs
2½ c. sifted all purpose flour
½ tsp. salt
½ tsp. soda
2 tsp. baking powder

1½ c. rolled oats
½ c. milk
1 c. chopped dates
1 c. chopped pecans
1 tsp. vanilla

Cream shortening and sugar. Add eggs and beat. Add the sifted dry ingredients and oats in thirds with milk. Fold in dates, pecans, vanilla. Drop from tsp. onto greased cookie sheets. Bake at 350 degrees until delicately browned.

E. L. Gilespi

OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs, well beaten
1 tsp. vanilla

1½ c. flour
1 tsp. salt
1 tsp. soda
3 c. oatmeal
½ c. nuts, chopped

Mix and shape into a roll. Wrap and chill for ½ hour. Slice ¼ inch thick. Bake on ungreased pan 10 minutes in a 350 degree oven.

Elsa Stoll

BUTTER COOKIES

½ lb. butter
2 c. flour

5 Tbsp. sugar
1 tsp. vanilla

Cream butter and sugar well. Add other ingredients, then roll like little marbles and flatten with a fork. Bake 10 - 15 minutes at 350 degrees. Roll in granulated sugar.

Vi Schwanke

SOFT OATMEAL DROPS

- | | |
|--|-----------------------|
| 1 c. coarsely cut dates,
(or raisins) | 2 c. sifted flour |
| ½ c. water (boiling) | 1 tsp. salt |
| 1 c. butter or margarine | 1 tsp. baking soda |
| 1 c. brown sugar | 1 Tbsp. cinnamon |
| 1 tsp. vanilla | ¼ Tbsp. nutmeg |
| 2 eggs | 2 c. uncooked oatmeal |
| | 1 c. chopped nuts |

Pour boiling water over dates or raisins. Cool. Cream the margarine or butter and add sugar and vanilla - and cream mixture. Add eggs and date mix. Sift flour, salt, soda and spices. Add to creamed mix. Add oatmeal. Add nuts. Drop rounded tsp. onto greased cookie sheets. Bake at 350 degrees for 12 minutes or till lightly brown.

Lilly Feuerhaken

OATMEAL COOKIES

- | | |
|-----------------------------|--------------------|
| 1 c. sugar | 2 c. rolled oats |
| 2 c. sifted flour | 1 c. raisins |
| 1 tsp. salt | 2 eggs |
| 1 tsp. cinnamon or allspice | ¾ c. vegetable oil |
| 1 tsp. nutmeg | ½ c. milk |
| 1 tsp. soda | 1 tsp. vanilla |

Sift sugar, flour, salt, soda, cinnamon and nutmeg into a bowl. Add rolled oats and raisins. Beat eggs in second large bowl. Add oil, milk and vanilla. Add to the dry ingredients and mix well. Drop by spoonfuls on greased baking pan. Bake in moderate oven at 350 degrees for 15 to 18 minutes.

OATMEAL COOKIES

- | | |
|--------------------|---|
| 2 c. flour | 1 c. Crisco,
(or other shortening) |
| 2 c. oatmeal | 2 eggs |
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. white sugar | ½ tsp. baking powder |
| 2 c. Rice Krispies | ½ tsp. salt |
| 1 c. coconut | 1 tsp. vanilla,
(or other flavoring) |

Mix well. Roll in balls the size of a walnut. Bake 15 minutes at 350 degrees. May add nuts if desired.

Malinda Moench

AUNT FRIEDA'S OATMEAL COOKIES

- | | |
|------------------|----------------------|
| 1 c. Spry | 2 unbeaten eggs |
| 1 c. brown sugar | ½ c. chopped nuts |
| 1 c. sugar | 1 tsp. baking powder |
| ½ tsp. salt | 3 c. oatmeal |
| ½ tsp. vanilla | 2 c. flour |
| ½ tsp. cinnamon | |

Mix as any other cookie dough, then take walnut size balls and roll in sugar, like gingersnaps and bake 10 minutes in a 350 degree oven.

Mildred Piepenbrink

OATMEAL COOKIES

- | | |
|-------------------------|---|
| 1 c. sugar | 1½ c. cooked raisins, cooled |
| 1 c. brown sugar | 1 tsp. vanilla |
| 1 c. shortening | ¼ tsp. salt |
| 1 c. quick cooking oats | 1 tsp. soda, dissolved in
a little hot water |
| 3 c. flour | 2 eggs, well beaten |

Mix shortening and sugar well. Blend in eggs and vanilla. Add flour, salt and soda. Stir in oats and raisins. Drop by tsp. on cookie sheets. Bake at 350 degrees for 12 - 15 minutes.

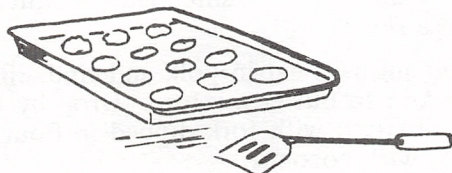
Lydia Licht

OATMEAL APPLESAUCE COOKIES

- | | |
|--------------------------|-------------------------|
| 4 c. flour | 2 tsp. cinnamon |
| 4 c. oatmeal | 1 c. dates or raisins |
| 1 c. granulated sugar | ¼ tsp. allspice |
| 1 c. brown sugar | ¼ tsp. cloves |
| ¾ c. butter or margarine | 1 tsp. baking powder |
| 4 eggs | 1 tsp. baking soda |
| 1 c. applesauce | ¾ c. walnuts (optional) |

Cream shortening, sugars and add eggs and applesauce, spices, flour, baking powder and baking soda. Fold in walnuts. Bake on greased cookie sheet at 375 degrees for 15 minutes or until lightly browned.

Ella Wille



COCOANUT OATMEAL COOKIES

2 c. flour	¼ lb. margarine
2 c. quick cooking oatmeal	1 c. white sugar
2 c. cocoanut	1 c. brown sugar
1 tsp. baking powder	2 tsp. vanilla
1 tsp. soda	2 large eggs
¼ lb. butter	2 tsp. water

Mix flour, oatmeal, cocoanut, baking powder and soda well in large bowl. Combine butter, margarine, sugars and vanilla in a large bowl and cream. Beat 2 eggs and 2 tsp. water in a small bowl; add to creamed mixture. Prepare all cookie sheets - cover with "heavy" duty foil. Use new sheet for each baking. Have wire racks ready - use spatula. When ready to bake cookies: Add dry mixture (1/3 at a time) to creamed mixture. Stir well between each addition of dry ingredients. Batter will be stiff - "do not" add any more water. Batter will spread during baking. Pinch off dough and roll in hands into balls and place about 2 inches apart on cookie sheet. Press each ball lightly with a fork dipped in water. The size of the ball will determine size of cookie. Small will be crisp - large will be soft. Preheat oven to 350 degrees. Baking time - about 14 minutes. Test cookies with toothpick. Remove from oven - cool 2 or 3 minutes. Remove from foil to rack.

Emma Smith

ANGEL COOKIES

½ c. butter	2 c. flour
½ c. margarine	1 tsp. soda
½ c. brown sugar	1 tsp. cream of tartar
½ c. white sugar	1 tsp. salt
1 egg	½ c. nuts
1 tsp. vanilla	

Roll into small balls - dip ½ ball in water, then in sugar and press with flat of hand. Bake on greased cookie sheets at 425 degrees until lightly browned.

E. L. Gilespi

HONEY COOKIES

¾ c. butter	2 tsp. baking powder
1 c. sugar	½ tsp. mace
1 egg yolk	½ tsp. salt
1 tsp. grated orange rind	1 egg white, slightly beaten
¼ c. honey or white syrup	shredded coconut
2¼ c. sifted all-purpose flour	

Cream butter and sugar. Beat in yolk and rind. Blend in honey. Sift dry ingredients. Add to butter mixture. Drop by tsp. onto ungreased cookie sheet. Flatten with fork dipped in flour - brush with egg white and sprinkle with coconut.

E. L. Gilespi

CARDAMON BUTTER COOKIES

½ lb. butter
1 c. flour
½ tsp. cardamon

½ c. confectioners sugar
½ c. plus 2 Tbsp. cornstarch

Cream butter until smooth and fluffy. Mix, then sift the flour with cardamon. Add to butter, with sugar and cornstarch - mixing till smooth. Divide dough and wrap each portion in aluminum foil. Chill for several hours. Work with one portion at a time, so remaining one is chilled when ready to use. Break off bits of dough, large enough to shape into 1 inch balls. Place them on ungreased cookie sheets, then flatten lightly with tines of fork, first dipped in flour. Bake the cookies in a 325 degree oven for 20 minutes or until lightly browned. Cool on wire racks. Makes 3 dozen.

Dorothy May

QUICK COOKIES

1 c. butter
1 pt. vanilla ice cream

4 c. flour
Solo filling

Blend butter and ice cream. Slowly add flour and let set 10 minutes. Pinch off pieces about size of quarter. Place on ungreased cookie sheet. Thumb print center and add Solo filling of your choice. Bake 350 oven - 20 minutes. Makes 12 dozen.

Ruth Schuldt

FROSTED DELIGHT COOKIES

½ c. butter
1 c. sugar
2 eggs, beaten
1½ c. flour

½ tsp. salt
1 tsp. baking powder
½ tsp. vanilla

Cream butter and sugar until light and fluffy. Add well beaten eggs and sifted dry ingredients. Add vanilla and mix well. Spread batter as thin as possible on a buttered jelly roll pan - 15 x 10½ x 1 inch.

Topping:

2 egg whites
1 c. light brown sugar

1 c. finely chopped nuts

Beat egg whites stiff and gradually fold in brown sugar. Spread on cookies. Sprinkle topping with chopped nuts. Bake in a preheated 325 degree oven for 30 minutes. When cool, cut in squares.

Helen Wilke

MOTHER'S SUGAR COOKIES

1 c. butter
2 c. sugar
2/3 tsp. baking soda
½ tsp. salt
1 tsp. vanilla

3 eggs, beaten
3-2/3 c. sifted flour
2 tsp. baking powder
sugar

Cream butter and 2 c. sugar with soda, salt and vanilla. Add beaten eggs. Sift the flour and baking powder together. Add to creamed mixture. Chill the dough till firm enough to roll out on floured pastry cloth. Roll a little sugar in on top of dough. Cut with biscuit cutter or into fancy shapes. Bake at 425 degrees till brown, on a greased and floured cookie sheet.

Grace Van Dyke

SUGAR COOKIES

1 c. white sugar
1 c. powdered sugar
2 sticks oleo
2 eggs
1 c. oil

4 c. flour
1 tsp. soda
1 tsp. cream of tartar
½ tsp. salt
1½ tsp. vanilla

Mix as you would any other cookie dough. Refrigerate several hours or overnight. Make small balls and press with small glass dipped in sugar. Bake at 350 for 10 minutes. (The best!!)

Lucy Trautner

NO ROLL SUGAR COOKIES

1 c. powdered sugar
1 c. margarine
¼ c. granulated sugar
1 egg
1 tsp. vanilla

¼ tsp. lemon flavoring
2½ c. flour (do not
add more)
1 tsp. soda
1 tsp. cream of tartar

Mix in order given. Drop by tsp. on cookie sheet. Flatten with bottom of water glass dipped in granulated sugar. Bake on greased cookie sheet for 15 minutes.

Doris Qutel
E. L. Gilespi



LUSCIOUS LUMPS

1 c. butter
½ c. powdered sugar
½ c. cornstarch
1 tsp. vanilla

1 c. flour
1 c. chocolate chips
1 c. nuts

Cream butter well, add sugar and cornstarch and vanilla. Blend well, add flour and mix. Add nuts and chocolate chips and drop on ungreased sheet by tsp. Bake at 300 degrees for about 20 minutes, or until slightly brown around the outside. Makes about 6 dozen cookies.

Pheobe Voight
Dorothy Pfeifer

SUGAR AND SPICE BALLS

2 c. corn flakes
1/3 c. sugar
2 c. flour
1 c. finely chopped nuts

1 c. butter
2 tsp. vanilla
1 tsp. cinnamon
1½ c. sugar

Crush corn flakes. Blend butter, sugar and vanilla. Sift together flour and cinnamon. Add with crushed corn flakes and nut meats to butter mixture. Mix well. Shape into small balls. Place on greased baking sheet and bake at 350 degrees for 30 minutes. Roll at once in sugar.

Vi Schwanke

SNICKERDOODLES

1 c. soft shortening
2 eggs
1½ c. sugar
2½ c. sifted flour
1 tsp. soda

2 tsp. cream of tartar
½ tsp. salt
2 Tbsp. sugar
2 Tbsp. cinnamon

Cream shortening and sugar, add eggs and beat with a rotary beater until fluffy. Sift together dry ingredients, add sugar. Add to mixture; beat only till blended. Chill. Shape into walnut sized balls - roll in sugar and cinnamon. Place 2 inches apart on baking sheet, ungreased. Bake until lightly brown but still soft. Oven at 400 degrees, 10 to 12 minutes. Cookies will puff up at first and then flatten out with crinkled tops. Makes 4 dozen 2-inch cookies.

Malinda Moench

MOLASSES CRINKLES

1 c. brown sugar	½ tsp. salt
¾ c. shortening	2 tsp. soda
1 egg	½ tsp. cloves
¼ c. molasses	1 tsp. cinnamon
2½ c. sifted flour	1 tsp. ginger

Cream sugar and shortening. Beat in eggs and molasses. Sift flour with salt, soda and spices. Add to creamed mixture. Mix well. Cover and chill 1 hour. Shape into balls size of walnut. Place on greased cookie sheet. Brush tops slightly with water. Sprinkle with sugar. Bake 350 to 375 degrees about 10 minutes.

Malinda Moench

POTATO CHIP COOKIES

1 lb. butter or margarine	3½ c. flour, sifted
1 c. sugar	1 c. "crushed" potato chips
2 tsp. vanilla	½ c. chopped nuts (optional)

Cream butter and sugar until well blended. Add vanilla. Add sifted flour in portions until light and fluffy. Add the crushed potato chips (and nuts, if used). Drop from spoon on cookie sheets and bake in 350 degree oven 15 to 20 minutes. (About 100 cookies.)

Ida Elsholz

CHEESE CAKES

graham cracker crumbs	¾ c. sour cream
2 large pkg. cream cheese	2½ Tbsp. sugar
¾ c. sugar	1 tsp. vanilla
3 egg yolks, whipped slightly	cherries
3 egg whites	

Butter small muffin tins (4). Shake in graham cracker crumbs (scantly). Cream the cream cheese and ¾ c. sugar. Add whipped egg yolks; mix well. Whip egg whites and fold into the above mixture. Bake in 350 degree oven for 15 minutes. Mix sour cream, 2½ Tbsp. sugar and vanilla. Drop ½ tsp. on each cake. Garnish with cherries. Bake in 400 degree oven for 5 minutes. Cool thoroughly before removing from pans. 3 - 4 dozen.

Mrs. Winnie Stewart

PECAN OR ALMOND CRESCENTS

2 c. flour
1 c. butter or margarine
½ c. confectioners sugar
1 tsp. vanilla or almond extract

1 c. chopped pecans,
or almonds
½ tsp. salt

Sift the flour once. Measure and resift with salt. Cream butter, light and fluffy. Add the confectioners sugar and vanilla. Mix well. Add flour - a little at a time. Add chopped nuts. Roll into pencil shaped rolls 2 to 2½ inches long. Form into crescents. Bake in 350 degree oven for 10 to 15 minutes or until delicately brown. When cool, dust with confectioners sugar.

Lillie Hustead
Ida Elsholz

NUT BUTTER BALLS

1 c. sifted cake flour - or
7/8 c. sifted all purpose flour
¼ tsp. salt
½ c. butter or margarine
¼ c. sugar
1 egg yolk

1 tsp. vanilla
1 Tbsp. lemon juice,
or water
1 egg white
½ c. chopped nuts
candied cherries (optional)

Sift the flour once. Measure and resift with salt. Cream butter. Add sugar and cream until fluffy. Add egg yolk and beat well. Add vanilla and lemon juice and blend. Add dry ingredients to the cream mixture in portions. Chill. Form dough into small balls and roll in slightly beaten egg white, then in chopped nuts. Place a piece of a cherry in center. Place on ungreased cookie sheets. Bake in a 350 degree oven about 15 - 20 minutes.

Lilly Hustead
Ida Elsholz

PECAN ROLLS

½ lb. butter
1 tsp. salt
½ c. powdered sugar

2 Tbsp. vanilla
2 c. flour
1 c. chopped pecans

Shape into small rolls, the size of a pecan. Bake at 350 degrees for 25 minutes. Then roll in powdered sugar.

Vi Schwanke

CHERRY ALMOND SNOWBALL COOKIES

½ c. butter or margarine	6 Tbsp. confectioners sugar
¼ c. evaporated milk	½ tsp. salt
½ tsp. grated lemon rind, or lemon or vanilla extract	1 c. finely chopped almonds
1¾ c. sifted flour	½ lb. candied cherries

Cream butter. Beat in the milk a little at a time until it is all taken up by the butter. Add lemon or one of the extracts. Sift the flour with sugar and salt. Add a little at a time to butter mixture. Add the nuts and mix well. Flatten a small piece of dough (about a tsp.) in the palm of your hand. Place a cherry on the dough and pinch dough up around it to cover cherry completely. Roll between palms. Place on lightly greased, floured cookie sheet. Bake at 375 degrees until golden brown - about 12 minutes. Roll in the confectioners sugar while still warm. Makes about 5 dozen.

Ida Elsholz

ALMOND COOKIES

½ lb. sweet butter (unsalted)	½ c. sugar
½ c. ground almonds	2¼ c. flour
1 tsp. vanilla	

Cream butter and sugar. Add almonds and vanilla, then flour. Will be very thick. Roll out between 2 pieces of waxed paper and cut with small round cookie cutter. Bake on greased cookie sheet at 350 degrees for about 20 minutes or until very light tan. When cool - spread ½ of them with raspberry jam; put plain one on top and frost with confectioners sugar mixed with enough lemon juice to make it thin.

Vi Schwanke

GREEK COOKIES

1 c. butter	1 tsp. vanilla
4 Tbsp. powdered sugar	2 c. sifted flour
1 egg yolk	1 c. ground nuts

Cream together the butter, sugar and egg yolk until mixture is very fluffy and smooth. Add vanilla. Gradually work in flour. Add nuts and continue kneading until nuts are absorbed in dough. Pinch off the small nuts and form into half-moon shapes on cookie sheets. Bake at 325 degrees - until just lightly browned. While hot, roll in powdered sugar.

Malinda Moench

PECAN Dainties

Crust:

½ c. butter	3 oz. Philadelphia
1 c. sifted flour	cream cheese

Cream the butter, cheese and flour. Mix well. Form dough into 24 balls and place in small muffin pans and shape in tins.

Filling:

1 egg, slightly beaten	1 tsp. vanilla
¾ c. brown sugar	dash salt
1 Tbsp. melted butter	1 c. pecans

Mix and fill center of cookies in tins.

Bake 350 degrees for 17 minutes - reduce heat to 250 degrees and bake 10 minutes longer. Sprinkle with powdered sugar. Makes 24 cookies.

Irma Staiger

PEANUT CRUNCH COOKIES

1 c. lard or other shortening	1 tsp. salt
1 c. sugar	1 tsp. baking powder
1 c. brown sugar	1 tsp. soda
2 eggs	½ c. chopped salted peanuts
1 c. peanut butter	1 Tbsp. cold water
3 c. flour	1 tsp. vanilla

Cream shortening, add the sugar and eggs. Beat until light and creamy. Then add peanut butter and blend thoroughly. Sift together dry ingredients. Add this to first mixture and lastly fold in the nuts, vanilla and water. Shape dough into small tsp. portions - and roll into a ball. Place on a greased cookie sheet and press at right angles with a fork that has been dipped in cold water. Bake about 15 minutes at 350.

Eleanor Schild

SUGARY PEANUT MOUNDS

1 c. butter or oleo	2 c. sifted flour
½ c. sugar	1¾ c. chopped,
2 tsp. vanilla	salted peanuts
	granulated sugar

Cream butter. Add sugar, blend in flour, vanilla and peanuts. Pinch off pieces of dough the size of a small walnut. Place on ungreased cookie sheet. Bake at 325 for about 20 minutes. Roll in granulated sugar while warm. Makes 7 dozen.

Jo Bonavolonta

COCONUT COOKIES

- | | |
|---------------------|----------------------|
| 1 c. butter or oleo | 2 c. flour |
| 1 c. brown sugar | 1 tsp. baking powder |
| 1 c. sugar | 2 tsp. soda |
| 2 c. oatmeal | 1 tsp. salt |
| 2 c. coconut | 1 tsp. vanilla |

Cream together butter or oleo, brown sugar and sugar. Add the rest of the ingredients. Mix all together and drop by tsp. on cookie sheets. Bake at 350 for 10 minutes.

Jo Bonavolonta
Ruth Drier

IMPERIAL MELTAWAYS

- | | |
|--------------------------------------|----------------|
| 2 stick margarine,
(creamed well) | ½ tsp. vinegar |
| ¾ c. confectioners sugar | 1 tsp. vanilla |
| ½ tsp. soda | 1½ c. flour |

Add sugar to margarine, beat well, add flour and soda, vanilla and vinegar. Beat on slow speed. Drop by tsp. on lightly greased cookie sheet. Bake 275 about 25 - 30 minutes. Cookies must not brown.

Mindy Davis
Jo Bonavolonta

CHOCOLATE CLUSTERS

- | | |
|--|--|
| 1 6-oz. pkg. chocolate bits,
melted | 1 c. cereal,
(corn flakes, Rice Krispies,
Cheerios, Puffed Rice) |
| 1 c. raisins | |

Remove the melted bits from heat. Stir in raisins and cereal. Drop by small spoonful onto wax paper. Chill until firm. Makes about 36 cookies.

Ruth Schuldtt



UNBAKED CHOCOLATE COOKIES

2 c. white sugar
½ c. butter or oleo
½ c. milk
¼ tsp. salt
1 tsp. vanilla

3 c. quick oatmeal (uncooked)
½ c. cocoa
½ c. chopped nuts
½ c. coconut

Place sugar, butter, milk and salt in a saucepan and bring to a boil. Boil for 1 minute. Remove from fire and add vanilla. Have the remaining ingredients ready in a large bowl. Pour hot mixture over the ingredients and mix well. Drop by tsp. onto waxed paper. Let set until cool and store in a cookie jar. Makes 4 dozen.

For variety, omit nuts and coconut - and add 1 c. Spanish peanuts.

Nancy Adams

CRUNCHY NUT FILLED CHOCOLATE SNOWBALLS

1¼ c. butter or margarine
2/3 c. granulated sugar
2 c. all purpose flour
1/8 tsp. salt

½ c. cocoa
2 c. fine chopped pecans
confectioners sugar

Cream till fluffy the butter or margarine and the sugar. Sift together the flour, salt and cocoa. Gradually add dry ingredients into creamed mixture. Blend pecans. Mix thoroughly. Cover and chill in refrigerator for several hours, until dough is quite firm. Form pieces of dough into balls about 1 inch diameter, rolling between palms of hands. Place balls about ½ inch apart on ungreased cookie sheets. Bake at 350 degrees for about 20 minutes. Cool cookies and roll in confectioners sugar giving them generous coating of sugar. Makes 6 dozen cookies.

Ruth Schuldt

CHOCOLATE DROPS

½ c. shortening
¾ c. sugar
1 egg
2 squares unsweetened chocolate,
melted

1¾ c. flour
½ tsp. salt
½ tsp. soda
½ c. cold coffee

Mix the shortening and sugar together. Add egg and chocolate. Mix in the flour, salt and soda. Add cold coffee. Mix thoroughly. Drop from tsp. on greased cookie sheet. Bake at 400 degrees for 8 to 10 minutes. The longer they stay in the cookie jar, the moister they get.

Shirley McGuire

CHOCOLATE MARBLE COOKIES

½ c. shortening or margarine
2/3 c. sugar
1 egg
2 c. sifted flour
1 tsp. baking powder

1 tsp. salt
1 Tbsp. milk
½ tsp. vanilla
¼ tsp. almond flavoring
1 oz. unsweetened chocolate,
(melted)

Cream shortening or margarine and sugar until light. Add egg and continue beating. Add sifted dry ingredients, milk and flavorings, mixing well. Divide the dough into 2 parts. To one part add the melted chocolate. Chill both white and chocolate dough. When chilled, shape plain and chocolate dough into separate rolls - about 1½ inches in diameter. Place rolls together and twist to give a marble effect. Roll in waxed paper and chill. Slice - and bake on ungreased cookie sheets at 375 degrees for about 10 minutes or until delicately browned. Makes about 75.

Evelyn Braun

BUTTERSCOTCH REFRIGERATOR COOKIES (PECAN)

3¼ c. flour
1 tsp. baking soda
1 tsp. cream of tartar
½ tsp. salt
1 c. butter

2 c. brown sugar
2 eggs
2 tsp. vanilla
1 c. cut pecans

Shape into rolls - 2 or 3 - sized to suit your wish. Wrap into wax paper and chill overnight. Cut into about five slices per inch, with a very sharp thin blade and bake on ungreased tins at 375 degrees 8 - 10 minutes.

E. Schuette

YUM YUMS

1 c. butter
1½ c. sugar
3 eggs
1 Tbsp. water
3 c. flour

1 tsp. cinnamon
1 tsp. soda
1 c. cut nuts
1 pkg. cut dates

Cream butter and sugar. Drop by tsp. on greased sheet. Bake at 350 degrees about 15 minutes.

E. Schuette

CANADIAN TEA BISCUITS (Cookies)

1 lb. margarine or butter
1½ c. light brown sugar

1 whole egg or 2 egg yolks
3½ c. flour

Mix margarine or butter and sugar in mixer until fluffy. Add egg. Beat until light and fluffy. Add the flour gradually. Mix thoroughly until creamy. Drop from tsp. and flatten with a fork both ways. Bake in a 350 degree oven about 10 minutes or until lightly browned.

Ruth Anderson

MIXED NUT BARS

1½ c. flour
½ c. butter
¾ c. sugar
½ tsp. salt
1 6-oz. pkg. butterscotch chips

½ c. white Karo syrup
2 Tbsp. butter
1 Tbsp. water
1 can (12 - 13 oz.) mixed nuts

Mix flour, butter, sugar and salt like pie crust. Pat into 9 x 13 inch buttered pan. Bake at 350 degrees for 10 minutes. Meanwhile, heat over medium heat until smooth in double boiler - butterscotch, Karo, butter and water. When melted and smooth, spread over the baked crust. Sprinkle mixed nuts over mixture. Bake at 350 again for about 10 minutes or until bubbly. Do not overbake! (They may seem runny at first, but will firm on cooling.) Cut into bars.

Esther Swetman

MARASCHINO CHERRY BARS

1st Layer:

1 c. flour
½ c. butter

3 Tbsp. powdered sugar

Put in 7 x 11 inch pan. Bake at 350 degrees for 25 minutes.

2nd Layer:

2 eggs, slightly beaten
1 c. sugar
¼ c. flour
½ tsp. baking powder
¼ tsp. salt

1 tsp. vanilla
¾ c. chopped nuts
½ c. coconut
½ c. maraschino cherries

Put over first layer that has been baked and cooled. Bake in 350 degree oven for 20 to 25 minutes. Dust with powdered sugar while still warm.

Vi Schwanke

APRICOT SQUARES

½ c. sugar
½ c. butter
2 c. flour, sifted
2 egg yolks

1 can Solo apricot filling
3 egg whites
¾ c. sugar
chopped pecans

Mix together ½ c. sugar, butter, flour and egg yolks and pat in a 10 x 14 inch pan. Bake at 350 degrees for 25 - 30 minutes. Spread apricot filling over all. Beat "three" egg whites. Add ¾ c. sugar and beat until stiff. Sprinkle with chopped pecans. Bake in a 350 degree oven until nicely browned. Cool 10 minutes. Cut into squares.

Ann Buchholz (Mrs. Paul)

"DOO-DADS"

½ lb. cold butter or margarine
1 c. sugar
2 beaten egg yolks

2½ c. flour
½ to ¾ c. raspberry preserves

Cream butter or margarine with sugar. Add beaten egg yolks and mix well. Gradually add flour - dough will be crumbly. Pat 2/3 of the dough in 9 x 13 pan. Spread with raspberry preserves. Crumble rest of the dough on top. Bake at 375 degrees for 20 to 25 minutes. Cut into squares.

Shirley Maurer

DATE BARS

½ c. butter or margarine
1 c. sugar
1 c. "cake" flour
1 tsp. baking powder
½ tsp. salt

3 eggs, separated
1 c. chopped nuts
1 c. chopped dates
1 tsp. vanilla

Cream butter and sugar together until smooth. Add egg yolks and mix thoroughly. Add vanilla. Sift flour and baking powder together. Add dry mixture to creamed mixture. Add dates and nuts. Fold in beaten egg whites with salt. Spread mixture in a well greased 9 x 12 pan. Bake about 20 minutes in a 350 degree oven. Test if done. Cut in squares while still warm and roll in powdered sugar.

Ella Wille



GRAHAM CRACKER SLICES

large graham crackers
2 sticks of margarine
1 c. of sugar
1 egg, slightly beaten
½ c. milk

1 c. of walnuts
1 can flake coconut
1 c. graham cracker crumbs
whole graham crackers

Place large graham crackers in bottom of 13 x 9 x 2 inch pan. Melt margarine. Add sugar, egg and milk. Bring to a boil and add walnuts, coconut and graham cracker crumbs. Mix well - and pour this over the first layer of graham crackers. Cover with another layer of whole graham crackers. Ice with the following.....

¾ stick margarine
1 tsp. vanilla
2 c. powdered sugar

1 Tbsp. milk
½ tsp. lemon juice

Beat all the ingredients together till spreading consistency and then spread over the top. Chill well and cut into small slices.

Florence Rauth

DATE NUT BARS

3 eggs, beaten very light with
1 c. light brown sugar
1 - 2 c. broken pecans

1 lb. cut dates
candied cherries (optional)
2 tsp. vanilla
7/8 c. flour

Bake in a 9 x 13 well greased pan at 325 degrees about 25 minutes - or bake on waxed paper and invert after baking. By breaking into pieces and adding some maraschino cherries and/or pineapple and mixing all with 1 pt. of whipped cream, this will make a delicious dessert.

E. Schuette

7 LAYER COOKIES

½ c. butter or margarine,
melted
1 c. graham cracker crumbs
3½ oz. coconut
1 pkg. 6 oz. chocolate chips

1 pkg. 6 oz. butterscotch
chips
1 c. chopped walnuts
1 can Eagle Brand

Pour butter into 9 x 12 x 2 inch pan, sprinkle crumbs over the butter then coconut, chocolate pieces, butterscotch pieces and nuts. Dribble Eagle Brand. Bake at 350 degrees for 30 minutes.

Esther Swetman

DATE BARS

- | | |
|--------------------------|----------------------|
| ½ c. cooking oil | ½ c. rye flour |
| 1 c. brown sugar, packed | pinch of salt |
| 1 tsp. vanilla | ½ tsp. baking powder |
| 2 eggs, beaten | ½ c. chopped nuts |
| ½ c. rolled oats | 1 c. chopped dates |

Blend together the oil, brown sugar, vanilla and eggs. Add oats, flour, salt, baking powder, nuts and dates. Spread in a greased 10 x 13 inch pan. Bake at 350 degrees for 20 minutes.

Mrs. Donna Weatherton

CHOCOLATE KRUMBLE BARS

- | | |
|----------------------|------------------------------|
| ½ c. butter | 2 Tbsp. cocoa |
| ¾ c. sugar | ½ c. nuts |
| 1 tsp. vanilla | small marshmallows |
| 2 eggs | 1 6-oz. pkg. chocolate chips |
| ¾ c. flour | 1 c. peanut butter |
| ¼ tsp. baking powder | 1½ c. Special K's |
| ¼ tsp. salt | |

Beat well butter, sugar, vanilla and eggs. Sift together and add flour, baking powder, salt, cocoa and nuts. Grease well a 9 x 13 inch pan. Spread mixture in pan. Bake in 350 degree oven 15 minutes. Remove from oven and cover completely with small marshmallows. Return to oven to bake 3 minutes. Remove and cool. In a double boiler over low heat, melt chocolate chips and peanut butter. When melted, add Special K's. Spread over baked cooled bars. Let stand until topping is dry. Then cut into squares.

Grace VanDyke

TOFFEE BARS

- | | |
|--------------------------|--------------------|
| 1 c. butter or margarine | 1 6-oz. pkg. of |
| 1 c. brown sugar | chocolate chips |
| 1 tsp. vanilla | 1 c. chopped |
| 2 c. sifted flour | California walnuts |

Thoroughly cream butter or margarine, brown sugar and vanilla. Add rest of the ingredients to creamed mixture. Press dough into ungreased 13 x 9 pan. Bake in a preheated 350 degree oven for 25 minutes. Cut while warm.

J. Hauer

TOFFEE BARS

- | | |
|------------------------------|---------------------------|
| 1 c. sugar | 5 c. Special K cereal |
| 1 c. white Karo syrup | 12 oz. butterscotch chips |
| 12 oz. crunchy peanut butter | 6 oz. chocolate chips |

Bring to a boil sugar and syrup. Remove from heat - then add peanut butter and cereal. Line a 12 x 15 pan with foil, then butter it. Spread cereal mixture thinly in pan. Set aside. Melt over hot water butterscotch and chocolate chips. Spread melted chips over top of cereal mixture. Refrigerate 30 minutes (no longer). Cut into bars. Return to refrigerator for 1 hour. Ready to serve.

Ethel Kasch

TOFFEE SQUARES

- | | |
|-------------------------------|---------------------|
| 1 c. butter | ½ tsp. baking soda |
| 1 c. sugar | 1 tsp. cinnamon |
| 1 egg yolk | 1 c. pecans - |
| 1 tsp. vanilla | very finely chopped |
| 2 c. sifted all purpose flour | 1 egg white |

Cream butter, add sugar, yolk and vanilla. Mix well. Add the flour, cinnamon and soda sifted together. Place in 11 x 16 greased pan. Flatten with wet hands. Cover mixture with wax paper and flatten with another pan - press down to make even. Brush with a slightly beaten egg white and sprinkle pecans over egg white. Press in with wax paper and pan. Bake in a 325 degree oven 35 - 40 minutes. Cut in squares at once. Makes 96 small squares.

E. L. Gillespi

MELTAWAYS

- | | |
|---------------------------------|----------------------------------|
| 3 c. flour | 1 6-oz. pkg. butterscotch pieces |
| 1½ c. quick cooking rolled oats | 4 c. miniature marshmallows |
| 1 c. butter, softened | 1 can (1¼ c.) shredded coconut |
| 1 6-oz. pkg. chocolate pieces | |

Sift together flour and rolled oats. Cut in butter till mixture resembles coarse crumbs. Blend in 1/3 c. of water until crumbly. Press mixture firmly and evenly into well greased 15½ x 10½ x 1 inch jelly roll pan. Bake at 325 degrees for 15 minutes. Remove crust from oven. Layer the chocolate pieces, butterscotch pieces, marshmallows and coconut on crust. Bake at 325 degrees for 20 minutes, or until coconut has lightly browned. Cool before cutting.

Ida Elsholz

MERINGUE CHOCOLATE CHIP/NUT SQUARES

1 c. shortening
½ c. granulated sugar
½ c. brown sugar
2 egg yolks
1 tsp. vanilla

1 Tbsp. water
2 c. sifted flour
¼ tsp. salt
1 tsp. soda
1 c. semi-sweet chocolate
pieces

Beat with rotary beater, the shortening and add the granulated sugar and brown sugar. Add egg yolks, vanilla and water to above - continue beating until light and fluffy. Sift together the flour, salt and soda and add to above and beat till blended. Spread the batter evenly on greased jelly roll pan (15½ x 10½ x 1). Sprinkle with the chocolate pieces. Pat chocolate bits into batter.

Meringue:

2 egg whites

1 c. brown sugar

Beat egg whites till stiff, but not dry. Gradually add the brown sugar. Beat until stiff peaks form. Spread meringue evenly over the batter. (Sprinkle 1 c. chopped nuts - optional.) Bake 350 degrees for about 20 minutes. Let stand and cool on rack. Cut into 2-inch squares with sharp knife. Makes about 40 squares.

Ruth Schuldt

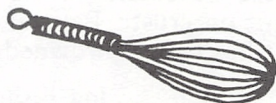
YUMMY BARS

60 light caramels
½ c. evaporated milk
1 pkg. German chocolate
cake mix

¾ c. margarine (melted)
1/3 c. evaporated milk
1 c. chopped nuts
1 c. chocolate chips

Combine caramels and ½ c. evaporated milk. Cook over "low" heat, stirring frequently until melted. Set aside. Grease and flour 9 x 13 inch baking pan. In large bowl, combine cake mix, melted butter, 1/3 c. evaporated milk and nuts. Press half of this mixture into pan. Reserve rest for topping. Bake at 350 for 8 minutes. Remove from oven and sprinkle chocolate chips over baked crust. Spread the caramel mixture over chocolate pieces. Now crumble rest of dough over caramel layer. Return to oven and bake for 18 - 20 minutes. Cool slightly, then refrigerate to set about 30 minutes. Cut into 36 bars.

Esther Sweetman



FUDGE MELTAWAYS

Bottom Layer:

½ c. butter
1 sq. unsweetened chocolate
(1-oz.)
¼ c. granulated sugar
1 tsp. vanilla

1 egg, beaten
2 c. graham cracker crumbs
1 c. coconut
½ c. chopped nuts

Melt ½ c. butter and 1 sq. chocolate in saucepan. Blend granulated sugar, 1 tsp. vanilla, egg, crumbs, coconut and nuts into butter-chocolate mixture. Mix well and press into ungreased pan...11½ x 7½. refrigerate.

Top Layer:

¼ c. butter
1 Tbsp. milk or cream
2 c. powdered sugar

1 tsp. vanilla
1½ sq. unsweetened chocolate
(1½-oz.)

Mix ¼ c. butter, milk, powdered sugar and 1 tsp. vanilla. Spread over crumb mixture. Chill. Melt ½ sq. chocolate and spread evenly over chilled filling. Chill again and cut into tiny squares, before it is completely firm.....3 to 4 dozen.

Esther Swetman

CHOCOLATE SQUARES

½ c. shortening
2 squares chocolate
1 c. brown sugar
1 egg, well beaten
1½ c. flour
½ tsp. soda

1/8 tsp. salt
½ c. milk
1 tsp. vanilla
½ c. ground nuts
½ c. grated coconut (optional)

Melt shortening, chocolate and brown sugar. Cool. Add egg. Add sifted dry ingredients alternately with milk and vanilla. Pour into shallow greased pan 10 x 15 inches. Sprinkle with ground nuts and coconut. Bake 12 minutes at 350 degrees. Cool slightly. Cut into squares. Makes about 36.

Malinda Moench



CHEESE CAKE BARS

- | | |
|-------------------------|--------------------------------|
| 1 c. all-purpose flour | ½ c. firmly packed brown sugar |
| 1/3 c. butter, softened | ½ c. chopped nuts |

Combine first 3 ingredients. Blend with mixer until fine. Add nuts. Reserve 1 c. for topping. Pat remainder in ungreased 8-inch square pan. Bake in 350 degree oven 8 to 10 minutes.

Filling:

- | | |
|--|---------------------|
| 1 8-oz. pkg. cream cheese,
softened | 2 Tbsp. milk |
| ¼ c. sugar | 2 Tbsp. lemon juice |
| | ½ tsp. vanilla |

Prepare filling, spread over crust. Sprinkle reserved topping on top. Bake 23 to 30 minutes. Cut into squares when cool.

Alma Haas

PEANUT BUTTER CUPS

- | | |
|-----------------------------|--------------------------|
| 1 c. margarine | 2-1/3 c. powdered sugar |
| 1¾ c. graham cracker crumbs | 2 c. chocolate chips |
| 1 c. peanut butter | (milk chocolate is best) |

Melt margarine. Remove from heat and add graham cracker crumbs, peanut butter and powdered sugar. Mix well and put in 13 x 9½ x 2 inch pan. Melt chocolate chips and pour over top of mixture. Cut when chocolate is set.

Mrs. Donna Weatherton

ALMOND TILES

- | | |
|-------------------------|------------------------|
| 2 egg whites | ½ tsp. almond extract |
| 1 Tbsp. beaten egg yolk | 1/8 tsp. vanilla |
| 2/3 c. sugar | 1/3 c. flour |
| 1 Tbsp. melted butter | 1¼ c. slivered almonds |

Beat the egg whites, beaten egg and sugar just enough to blend. Beat in butter, almond extract and vanilla, stir in flour. Fold in almonds. Drop by tsp. - 2 inches apart - on well greased cool cookie sheet (6 to a sheet). With a spoon, spread each to a 2 inch circle. Bake in preheated 400 degree oven until golden brown well into edges, about 5 minutes. Working quickly with flexible spatula, lift the cookies to rack to cool. (If cookies cool too much and stick to the sheet, return to oven for a minute and try again.)

Helen Brauns

PUMPKIN BARS

- | | |
|--------------|----------------------|
| 1 c. oil | 2 tsp. baking powder |
| 2 c. sugar | 1 tsp. baking soda |
| 2 c. pumpkin | ½ tsp. salt |
| 4 eggs | 2 tsp. cinnamon |
| 2 c. flour | |

Mix ingredients together - put in a greased jelly roll pan. Bake at 350 degrees - 20 minutes or till done.

Frosting:

- | | |
|--------------------|---------------------|
| 3 oz. cream cheese | 3 c. powdered sugar |
| ¾ stick butter | 1 tsp. vanilla |
| 1 Tbsp. milk | |

Beat frosting ingredients till fluffy, and spread on cooled bars.

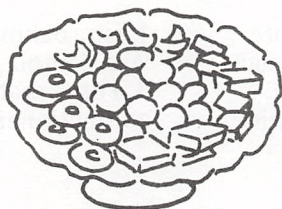
Lilly Feuerhaken

BLUEBERRY BARS

- | | |
|---------------------|------------------------|
| 1 c. flour | 1 c. brown sugar |
| 1 c. oatmeal | grated rind - 1 orange |
| ½ c. butter | 3 c. blueberries |
| 1 c. sugar | 1 tsp. cinnamon |
| 1 Tbsp. lemon juice | 1 Tbsp. cornstarch |

Mix - flour, oats, butter, brown sugar and orange rind. Blend well and press ½ of the mixture into a 9 inch square pan. Put the blueberries, sugar, cinnamon and lemon juice into a saucepan and bring to a boil. Reduce the heat to medium and cook until berries burst and sugar is dissolved. Dissolve cornstarch in 1 Tbsp. water, (cold) and stir into berry mixture. Cook - stirring until thick. Remove from heat and cool. Preheat oven to 350. Spread berry mixture over crust in pan. Top with remaining oatmeal mixture. Bake 40 - 45 minutes. Cool completely before cutting into small squares.

Shirley Mauerer



LEMON SQUARES

1 c. flour
½ c. butter or oleo

¼ c. sugar

Blend these ingredients and press in 8 x 8 pan. Bake 15 to 20 minutes at 325.

2 eggs
1 c. sugar
pinch salt

2 Tbsp. flour
2 Tbsp. lemon juice
½ tsp. baking powder

Beat together well the eggs, sugar and salt. Then fold in flour, lemon juice and baking powder. Pour over the crust and bake 20 - 25 minutes. When cool cut in squares.

Phoebe Voight
M. Witt

LEMON COCONUT SQUARES

1st Layer:

1 c. flour
½ c. butter

¼ c. powdered sugar

Cream together. Spread in ungreased 8 x 8 x 2 pan. Bake at 350 degrees 10 minutes.

2nd Layer:

2 eggs, whipped
1 c. sugar
juice of lemon - or 4 Tbsp.

2 Tbsp. flour
½ tsp. baking powder
1 c. Angel Flake coconut

Mix the second layer ingredients together and spread over first layer, while hot. Bake 30 minutes longer. Cut into squares. Sprinkle powdered sugar over.

(Double ingredients for 9 x 9 x 12 pan and bake second layer slightly longer.)

Elaine Morken

OLD-FASHIONED LEMON DAINTIES

2 cartons (1 c.) egg substitute
1/3 c. sifted confectioners sugar
1¾ c. sifted flour
¾ c. polyunsaturated margarine
2 c. sugar

1 tsp. baking powder
¼ c. lemon juice
3 Tbsp. grated lemon rind
confectioners sugar

(Recipe Continued Next Page)

OLD-FASHIONED LEMON DAINTIES (Continued)

Lightly grease sides of 13 x 9 x 2 inch baking pan. Combine confectioners sugar and $1\frac{1}{2}$ c. flour. Cut margarine into dry ingredients until mixture resembles fine crumbs, using knives or a dough blender. Press firmly over bottom of pan. Bake at 350 degrees for 15 minutes. Combine egg substitute and sugar; stir until the sugar is dissolved. Blend in remaining $\frac{1}{4}$ c. flour, baking powder, lemon juice and lemon rind. Pour over crust. Continue baking at 350 degrees for 30 minutes or till top is set. Cool thoroughly; dust with confectioners sugar. Cut into $1\frac{1}{2}$ x $1\frac{1}{2}$ inch squares. Makes 36 to 48 bars. Calories - 110 (per serving); Cholesterol - 0 milligrams.

GINGER SQUARES

$\frac{1}{2}$ c. butter	2 c. sifted all purpose flour
$\frac{1}{2}$ c. sugar	1 tsp. ginger
$\frac{1}{2}$ c. molasses	$\frac{1}{2}$ tsp. cloves
2 eggs, well beaten	$\frac{1}{2}$ tsp. soda, dissolved in
$\frac{1}{4}$ tsp. salt	$\frac{1}{3}$ c. warm water

Place the butter, sugar and molasses in saucepan over low heat. Cook mixture just to boiling. Cool. Add eggs and salt to mixture. Add flour sifted with ginger and cloves and finally soda dissolved in water. Pour into greased jelly roll pan. Bake at 350 degrees for 20 minutes. When cool, cover with vanilla or lemon confectioners icing; cut in squares.

Icing: Blend 1 c. confectioners sugar with 4 Tbsp. cream and $\frac{1}{4}$ tsp. vanilla or lemon extract.

Malinda Moench

BROWNIES

$\frac{1}{2}$ c. butter	1 c. plus 1 Tbsp. flour
4 eggs	1 c. sugar
16 oz. can Hershey's	1 tsp. vanilla
chocolate syrup	$\frac{1}{2}$ c. nuts

Beat butter, eggs, sugar together. Add vanilla, flour, chocolate syrup and nuts. Mix well. Spread in a greased jelly roll pan. Bake for 30 minutes at 350. While still hot, frost with the following.....

6 Tbsp. butter	$1\frac{1}{2}$ c. sugar
6 Tbsp. milk	

Bring to boil. Boil 30 seconds. Remove from heat and add $\frac{1}{2}$ c. chocolate chips. Beat until smooth.

Shirley Maurer

CREAM CHEESE BROWNIES

4 oz. German sweet chocolate	½ tsp. vanilla
3 Tbsp. butter	2 eggs
3 oz. Philadelphia cream cheese, softened	¾ c. sugar
2 Tbsp. butter	½ tsp. baking powder
¼ c. sugar	¼ tsp. salt
1 egg	½ c. flour
1 Tbsp. flour	½ c. nuts, chopped

Melt chocolate and 3 Tbsp. butter in small saucepan over low heat, stirring constantly. Cool. Blend 2 Tbsp. butter and the cheese. Gradually add ¼ c. sugar. Blend in 1 egg, 1 Tbsp. flour and vanilla. Set aside. Beat 2 eggs until thick and light in color. Gradually add ¾ c. sugar, beating until thickened. Add baking powder, salt and ½ c. flour. Blend in the cooled chocolate mixture. Add nuts and vanilla. Spread about ½ of chocolate batter in a greased 9 inch square pan (or 7 x 11). Spread the cheese mixture over the top. Top with Tbsp. of remaining chocolate batter - then zigzag a spatula through the batter to marble it. Bake at 350 degrees for 35 to 40 minutes. Yield: Approximately 30 bars.

Ethel Kasch (Mrs. Edward G.)

DOUBLE DECKER BROWNIES

I:	
½ c. flour	1 c. oatmeal
¼ tsp. soda	½ c. brown sugar
¼ tsp. salt	½ c. shortening

Mix flour, soda and salt. Add oatmeal, brown sugar and shortening. Bake in a 9 inch square pan 350 degrees for 10 - 15 minutes or till set.

II:	
1 square unsweetened baking chocolate	2/3 c. flour
¼ c. margarine or butter	¼ tsp. baking powder
¾ c. sugar	¼ tsp. salt
1 egg	¼ c. milk
	½ tsp. vanilla
	½ c. nuts

Melt the chocolate and margarine or butter. Add the sugar and egg. Add rest of ingredients. Pour over baked layer and bake at 350 degrees 25 - 30 minutes.

III:
Cool, then frost with 1 c. chocolate chips. Set frosting in refrigerator. Return to room temperature before cutting bars.

Mrs. Donna Weatherton

BUTTERMILK BROWNIES

1 c. butter or margarine
1 c. water
1/3 c. cocoa powder
2 c. all purpose flour
2 c. sugar

1 tsp. baking soda
1/2 tsp. salt
1/2 c. buttermilk
2 slightly beaten eggs
1 1/2 tsp. vanilla

In medium saucepan (I use double boiler) combine butter, water and cocoa. Cook and stir till mixture comes to a boil. Remove from heat, pour in a large bowl of mixer and set aside. In another large bowl of mixer, stir together flour, sugar, soda and salt. Make hole in center of the dry mixture. Add buttermilk, eggs and vanilla. Beat with wooden spoon until blended. Then beat with Mixmaster for smoothness. Stir this batter into hot cocoa mixture, part of it at a time, beating after each addition. Continue until all the batter is added. Pour into greased and floured 15 x 10 x 1 inch pan. Bake in a 400 degree oven for 20 to 30 minutes. Test after 20 minutes with toothpick. While brownies are warm, pour chocolate frosting on top, spreading to edges. Cut in bars when cool. Frost with Chocolate Buttermilk Frosting.....

Chocolate Buttermilk Frosting:

4 Tbsp. butter or margarine
1/4 c. cocoa
1/4 c. buttermilk

1 tsp. vanilla
2 c. powdered sugar

In a saucepan (I use double boiler) combine butter, cocoa and buttermilk. Bring to a boil. (Mixture may appear to be slightly curdled. Remove from heat. Stir in vanilla and powdered sugar. Pour in a small bowl of mixer and beat for finer texture. Immediately pour over brownies, spreading to edges.

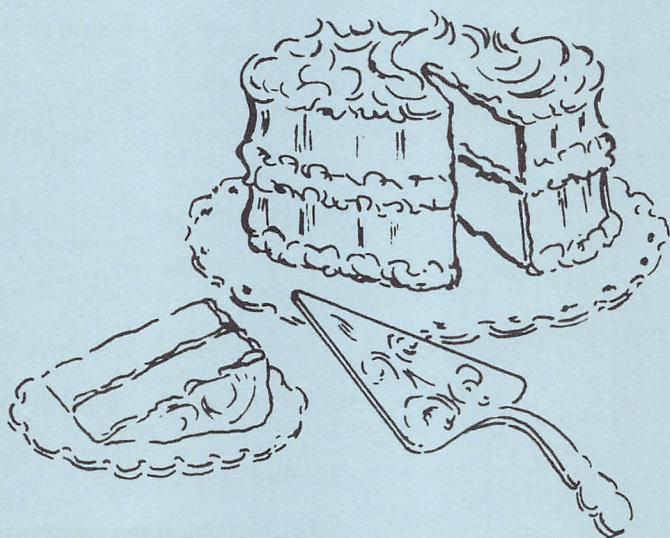
Better Homes and Gardens recipe.

Ida Elsholz



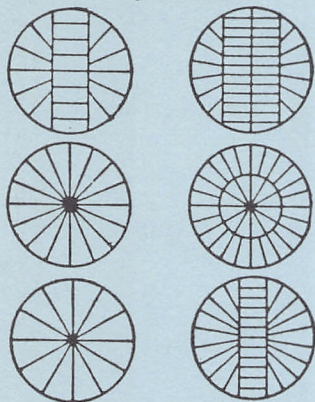


Cakes & Frostings

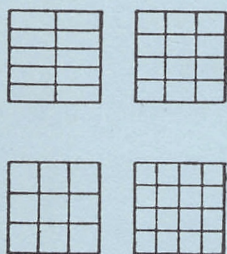


The following diagrams illustrate various patterns for cake cutting giving you an idea as to yield

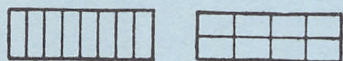
Layer Cakes



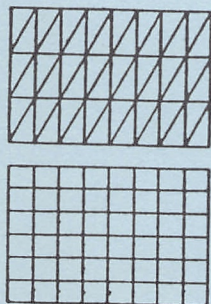
Square Cakes



Loaf Cakes



Sheet Cakes



FOR BETTER CAKES AND FROSTINGS.....

Select the best quality ingredients.

Do not remove cake from baking pan until cooled.

Cakes will be light and fluffy if you avoid over stirring or overbeating batter.

Cakes take to freezing... but be sure to frost first.

All frostings do not take to freezing...do not freeze seven minute or egg type frostings.

For ease of cutting a freshly frosted cake, use a knife, wet with warm water.

Temper new metal baking pans before using. Grease them lightly place in 300° oven for an hour or two. You will have better baking results.

If you heat fruits and nuts in the oven and then dust with flour before adding to the cake batter, the fruits and nuts will not fall to the bottom of the pan.

Your cake will not stick to the cake-plate if you sprinkle powdered sugar on the plate first. This will make the cake maneuverable.

Egg whites give greater volume when not chilled. For extra fluffy egg whites or meringue, take eggs from the refrigerator long enough to get them to room temperature before using.

To freshen stale cake, wrap in a towel and put into slightly warm oven for a few minutes before serving.

APRICOT CRUMB CAKE

10 oz. jar apricot or
peach preserves
8 oz. cream cheese
 $\frac{1}{2}$ c. margarine
 $1\frac{1}{4}$ c. sugar
2 eggs

$\frac{1}{4}$ c. milk
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
 $\frac{1}{4}$ tsp. salt
2 c. cake flour

Mix cream cheese, margarine and sugar well. Add eggs, milk and vanilla and blend well. Sift baking powder, soda, salt and cake flour together, then add to the above and blend well. Pour $\frac{2}{3}$ of batter into greased 13 x 9 inch pan, cover with preserves and top with remaining batter. Bake at 350 degrees for 35 - 40 minutes.

Topping:

2 c. shredded coconut
 $\frac{2}{3}$ c. brown sugar

1 tsp. cinnamon
 $\frac{1}{3}$ c. margarine, melted

Combine and spread on cake. Broil until golden brown.

Shirley Stewart

PENNSYLVANIA PINEAPPLE DREAM

1 pkg. yellow cake mix
1 pkg. (8-oz.) cream cheese
1 large pkg. vanilla instant
pudding
2 c. milk

1 large and 1 small can
crushed pineapple, drained
1 container Dairy Whip or
dry Dream Whip
1 can coconut
chopped nuts

Bake cake according to directions; bake in jelly roll pan $10\frac{1}{2}$ x $15\frac{1}{2}$. Beat pudding, cream cheese and milk until smooth. Spread on cooled cake, top with drained pineapple, whipped cream, coconut and nuts.

Dorothy Doerscheln

CHOCOLATE PUDDING CAKE

1 angel food cake
1 pt. heavy cream or
Milnot, whipped

1 c. milk
1 pkg. instant chocolate
pudding

Slice cake horizontally into 3 or 4 layers. Whip cream. In a medium sized bowl, add pudding to milk and beat until smooth and thick, using a rotary beater. Fold $\frac{1}{2}$ of whipped cream into pudding mixture. Set aside $\frac{1}{2}$ of mixture for frosting. Spread pudding mixture between layers. To second $\frac{1}{2}$ of pudding, add remaining whipped cream. Cover cake with this. Refrigerate.

Edna Schoenbeck

BLUEBERRY CRUMB CAKE

- | | |
|--------------------------|--------------------------|
| 3 c. sifted flour | 1 c. milk |
| 1 tsp. baking soda | 1 tsp. vanilla |
| 1 tsp. baking powder | 2 eggs |
| 1 c. sugar | 1 (21-oz.) can blueberry |
| 1 c. butter or margarine | pie filling |
| 1 c. dairy sour cream | |

Mix the first 4 ingredients and cut in butter. Add sour cream, milk, vanilla and eggs. Beat well. Spread $\frac{1}{2}$ of batter in an oiled, lightly-floured 9 x 13 inch pan. Spoon pie filling on top, spreading carefully, then top with remaining batter. Combine topping ingredients and sprinkle over cake. Bake at 350 for 40 - 45 minutes.

Topping:

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|------------------------|----------------|
| $\frac{1}{4}$ c. flour | 3 Tbsp. butter |
| $\frac{1}{4}$ c. sugar | |

Grace Van Dyke

DOODLE CAKE

- | | |
|--------------------|-----------------------------|
| 2 eggs | $\frac{3}{4}$ tsp. salt |
| 2 c. sugar | 1 can (medium size) crushed |
| 2 c. flour | pineapple (do not drain) |
| 2 tsp. baking soda | |

Mix together and pour into a 9 x 13 pan. Bake at 350 degrees for 45 minutes. When cake is almost done - prepare the following:

- | | |
|-------------------------|-----------------------|
| $1\frac{1}{2}$ c. sugar | 1 small can pineapple |
| 1 stick margarine | |

Bring to a boil and boil for 3 minutes. Pour over hot cake and sprinkle nuts and coconut over the top.

Edna Schoenbeck

ROSE FRUIT COCKTAIL CAKE

- | | |
|----------------------------|----------------------------------|
| 1 No. 2 can fruit cocktail | $\frac{1}{2}$ tsp. baking powder |
| 1 c. sugar | $\frac{1}{2}$ tsp. salt |
| $1\frac{1}{2}$ c. flour | 1 egg |
| 1 tsp. baking soda | |

Topping:

- | | |
|------------------------------|-----------------------|
| $\frac{3}{4}$ c. brown sugar | $\frac{1}{2}$ c. nuts |
|------------------------------|-----------------------|

Mix dry ingredients, beat in egg. Stir in fruit cocktail. Top and bake 30 - 40 minutes in a 350 degree oven.

HAWAIIAN CAKE

- | | |
|--------------------|----------------------------------|
| 2 c. sifted flour | 4 eggs |
| 1 tsp. salt | 2 7-oz. jars of Jr. baby carrots |
| 2 tsp. baking soda | 1 8-oz. can crushed pineapple |
| 2 tsp. cinnamon | (do not drain) |
| 2 c. sugar | 1/3 c. chopped nuts |
| 1 1/2 c. oil | |

Sift dry ingredients into bowl. Make a well in the center and add oil, eggs and carrots and beat well. Fold in pineapple and nuts. Put in a 9 x 13 pan and bake at 350 degrees for 55 minutes or until done. (Cake keeps a week in refrigerator.)

Frosting:

- | | |
|--|----------------------|
| 1 8-oz. pkg. Philadelphia cream cheese | 1 tsp. vanilla |
| 1/2 c. butter | 1 lb. powdered sugar |

Mix all ingredients together until smooth and creamy. (1/2 of the frosting recipe is sufficient for the Hawaiian cake.)

Edna Schoenbeck

ORANGE NUT CAKE

- | | |
|--------------------|--------------------------------|
| 1/2 lb. butter | 1/2 lb. ground nuts |
| 1 c. sugar | 2 c. sifted flour |
| 3 eggs, separated | rind of 1 large orange, grated |
| 1/2 pt. sour cream | 1 tsp. baking soda |

Cream sugar and butter, then add egg yolks, 1 at a time. Add nuts and orange rind. Stir well. Add baking soda to sour cream. Add to butter mixture, flour and sour cream, a little at a time. Stir well after each addition. Beat egg whites until stiff. Fold in gently. Bake in ring form pan for 1 hour at 375 degrees.

Orange Syrup:

Last 20 minutes of baking, make syrup of 3/4 c. sugar and juice of 2 oranges and 1 lemon. When cake is done, pour syrup over immediately.

Thelma Taylor



BANANA CUP CAKES

½ c. shortening

1 c. sugar

2 eggs

7 Tbsp. sour cream

1 c. mashed bananas

1½ c. flour

1 tsp. baking soda

½ tsp. baking powder

1 c. chopped nuts

Cream shortening. Add sugar. Blend well. Add eggs 1 at a time, beating after each. Add sour cream and bananas, fold in remaining ingredients. Bake at 375 for 30 minutes. Fill cup cake tins 2/3 full.

Vi Schwanke

CHERRY LOAF CAKE

1 pkg. pudding-type

yellow cake mix

butter or oil

eggs

½ c. water

1 can (21-oz.) cherry

pie filling

confectioner's sugar

Prepare cake mix according to pkg. directions, using butter or oil, eggs and reducing water to ½ c. Spread batter in greased 13 by 9 by 2 inch pan. Spoon cherry pie filling evenly onto batter. Fold filling into batter just enough to give marbled effect. Bake at 350 degrees for 55 to 60 minutes or until cake tests done by springing back when lightly touched in center. Cool. Sprinkle with confectioner's sugar. Makes 12 servings.

JELLY ROLL

1 c. cake flour or regular flour

1 tsp. baking powder

¼ tsp. salt

3 large eggs

1 c. sugar

1/3 c. water

1 tsp. vanilla

Heat oven to 375 degrees. Grease a jelly roll pan, 15½ x 10½ x 1 inch and line bottom with greased brown paper or aluminum foil. Measure flour by dip-level-pour method or by sifting. Blend the flour, baking powder and salt; set aside. Beat eggs in small mixer bowl until very thick and lemon colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in water and vanilla on low speed. Slowly mix in the dry ingredients (low speed) just until batter is smooth. Pour into pan. Bake 12 to 15 minutes. Loosen edges and immediately turn upside down on a towel sprinkled with confectioner's sugar. Remove paper. Trim off stiff edges. While hot, roll cake and towel from narrow end. Cool on wire rack. Unroll cake, remove the towel. Spread with soft (not syrupy) jelly or filling. Roll again. If desired, sprinkle with confectioner's sugar. Cut in 1 inch slices. 10 to 12 servings.

Marie Riedl

JAM CAKE

1 c. sugar
½ c. butter
2/3 c. sour milk
1 c. jam (grape)

3 eggs
1 tsp. soda
1 tsp. cinnamon
2 c. flour

Cream butter, sugar, add eggs, sour milk with soda added, then flour, spices, sifted together, add jam last. Bake in layer or flat pans.

Marie Luerssen

PUMPKIN CAKE

3 c. flour
1 tsp. salt
2 tsp. baking soda
2 tsp. baking powder
2 tsp. pumpkin pie spice
2 c. sugar

1½ c. oil
2 c. canned pumpkin
4 beaten eggs
½ c. chopped nuts
½ c. raisins

Sift together flour, salt, baking soda, baking powder and pumpkin pie spice. Add remaining ingredients and beat until well blended. Turn batter into greased and floured Bundt pan. Bake at 350 degrees for 1 hour. Cool 10 - 15 minutes. Then turn out of pan. Sprinkle powdered sugar over top.

Mrs. Donna Weatherton

LUCY'S MOM'S CARROT CAKE

3 c. grated carrots
2 c. sugar
1½ c. oil
4 eggs
2 c. flour

½ tsp. salt
2 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
1 c. chopped pecans

Frosting:

1 cube butter or oleo
1 8-oz. pkg. cream cheese
1 pkg. powdered sugar

1 tsp. vanilla
1 c. chopped nuts

Put 3 c. grated carrots in mixing bowl. Add 2 c. sugar and 1½ c. oil. Beat 4 eggs and add to mixture. Beat together. Put 2 c. of flour, ½ tsp. salt, 2 tsp. soda and 1 tsp. cinnamon in sifter and sift mixture. Mix thoroughly. Add 1 tsp. vanilla and 1 c. chopped pecans. Bake at 350 till cake pulls away from pan, about 40 minutes.

Frosting:

Combine and spread on cake.

Lucy Trautner

ROSY RHUBARB CAKE

½ c. shortening
2 c. flour
2 tsp. baking powder
¼ c. brown sugar
pinch salt

1 egg
¾ c. milk
6 c. finely cut rhubarb
3 oz. pkg. strawberry Jello

Streusel:

1½ c. sugar
½ c. flour

6 Tbsp. butter

Mix the shortening, flour, baking powder, brown sugar and salt. Add egg and milk and mix well. Put in 9 x 13 inch pan and up the sides a little. Cover with rhubarb and Jello. Top with streusel and bake at 350 for 50 - 60 minutes.

Marie Luerssen

RHUBARB CAKE

½ c. shortening
1 egg, slightly beaten
¾ c. milk
¼ c. brown sugar
2 c. flour

2½ tsp. baking powder
¼ tsp. salt
6 c. finely diced rhubarb
3 oz. pkg. strawberry Jello

Cut shortening into first 3 dry ingredients; add egg and milk; spread in bottom and partly up sides of 13 x 9 inch pan. Spread 6 c. finely diced rhubarb in pan, sprinkle one 3-oz. pkg. strawberry Jello on top.

Topping:

6 Tbsp. butter
1½ c. sugar

½ c. flour

Crumble and put on top. Bake 1 hour and 10 minutes in 350 degree oven.

Alma Maas

RHUBARB UPSIDE DOWN CAKE

1 pkg. moist-type
yellow cake mix
2 c. or more rhubarb

1 - 1½ c. sugar
1 c. cream or evaporated milk

Mix cake according to directions. Put batter into a 9 x 13 well greased and floured pan. Mix rhubarb and sugar together. Put over the batter. Add the cream over all. Bake at 350 degrees from 30 - 45 minutes. Invert on tray right after removing from the oven. Should be custardy on top. Serve with whipped cream or ice cream.

AUNTIE'S UPSIDE DOWN CAKE

4 large eggs	2½ tsp. baking powder
1 c. sugar	¼ tsp. salt
1 c. cake flour, or	1 tsp. vinegar
¾ c. regular flour	pineapple slices

Beat eggs vigorously. Slowly add sugar, flour, baking powder, salt and vinegar. Put about 2 oz. of soft butter or margarine in pan. Spread evenly, then sprinkle evenly with brown sugar. Pat down. Place pineapple slices on top of butter-sugar mixture. You may add walnut halves. Pour batter over the pineapple mixture. Bake in 325 degree oven for about 30 or 35 minutes.

Lillian Eggers

PINEAPPLE UPSIDE DOWN CAKE

3 eggs	1½ c. flour
1½ c. sugar	1 c. brown sugar
½ c. pineapple juice	¼ c. butter or margarine
2 tsp. baking powder	maraschino cherries

Beat eggs well, add sugar gradually. Beat well. Sift flour and baking powder, add gradually with pineapple juice. Mix well. Melt brown sugar with margarine in deep iron skillet. Arrange pineapple slices (decorate holes with maraschino cherries). Pour batter over carefully. Bake in 325 degree oven about 1 hour or until toothpick comes out clean when inserted in center.

Ettaleen Patterson

PINEAPPLE SURPRISE CAKE

Cake:

2 c. flour	1 tall can crushed pineapple
2 c. sugar	(undrained)
2 tsp. baking soda	1 c. chopped walnuts

Icing:

1 8-oz. pkg. cream cheese	2 c. powdered sugar
1 stick margarine, softened	1 tsp. vanilla
1 Tbsp. milk	

Mix together cake ingredients and bake in greased 9 x 13 inch pan in a 350 degree oven about 40 minutes. Mix icing ingredients well and spread on warm, "not hot", cake. Sprinkle chopped walnuts on top and refrigerate.

Mildred Pieper

APPLE CAKE

- | | |
|--------------------|--|
| 1½ c. salad oil | 1 tsp. salt |
| 2 c. sugar | 1 tsp. grated orange peel |
| 3 eggs | 3 c. diced, unpeeled cooking apples (about 4 - 5 medium) |
| 3 c. flour | 1 c. chopped walnuts |
| 1 tsp. baking soda | |

Glaze:

- | | |
|--|---------------------------|
| 1 c. confectioners' sugar | 2 - 3 Tbsp. orange juice |
| 1½ Tbsp. butter or margarine, softened | 1 Tbsp. light corn syrup |
| | 1 tsp. grated orange peel |

Preheat oven to 350. Grease and flour a 12 c. Bundt or 10 inch tube pan; set aside. In large mixer bowl, with electric mixer at medium speed, beat oil and sugar for 1 minute. In medium bowl, combine flour, soda and salt. Add to oil mixture and continue beating until well combined. Add remaining ingredients and stir to blend. (Mixture will be very thick.) Spoon batter into pan and smooth top. Bake 1 hour 15 minutes or until toothpick inserted comes out clean. Cool cake in pan on wire rack for 20 minutes. Remove cake from pan and cool completely on rack before glazing.

Glaze:

In a small bowl, combine all glaze ingredients. Makes about 20 servings, about 385 calories each.

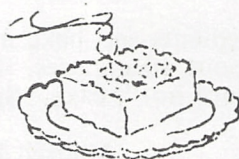
Leni Szabo

APPLE CAKE

- | | |
|-----------------|----------------------------|
| ¼ c. shortening | ¼ tsp. salt |
| 1 c. sugar | 1 c. nutmeats |
| 1 egg (beaten) | 2 c. finely chopped apples |
| 1 c. flour | ¼ c. raisins |
| 1 tsp. cinnamon | |

Combine shortening, sugar and egg. Sift flour, cinnamon and salt. Stir in nutmeats, chopped apples and raisins. Add gradually to sugar mixture. Spread into well greased pan. Bake at 350 for 40 minutes. Cover last 15 minutes with foil to avoid crust.

Doris Qutel



CHOCOLATE CHIP APPLE CAKE

½ c. shortening	9x13 GLASS PAN	½ tsp. salt
¾ c. sugar		1 tsp. baking powder
¾ c. brown sugar	350° OVEN	2 c. thinly sliced apples
2 eggs		½ c. chocolate chips
1 tsp. vanilla	35 MINS.	½ c. nuts
½ c. water		½ c. brown sugar
2 c. flour (take out		½ c. nuts
2 Tbsp. for topping)		2 Tbsp. flour

Cream shortening, sugar and ¾ c. brown sugar together. Add eggs, vanilla and water and mix. Add flour, salt and baking powder and mix. Stir in apples, chocolate chips and nuts. Top with ½ c. brown sugar, ½ c. nuts and 2 Tbsp. flour.

Phoebe ~~Voight~~ VOIGTS

APPLE KRUNCH

6 apples, thinly sliced	1 c. flour
2 Tbsp. sugar	1/3 c. brown sugar
¼ tsp. cinnamon	¼ stick oleo

Slice apples. Sprinkle sugar and cinnamon over top. Mix flour, brown sugar and oleo. Put over top and bake at 450 for 30 minutes.

Phoebe ~~Voight~~ VOIGTS

BANANA CRUNCH CAKE

5 Tbsp. butter or margarine	4 eggs
1 pkg. Pillsbury coconut pecan or coconut almond frosting mix	2 large ripe bananas (1½ c. thinly sliced)
1 c. dairy sour cream	1 pkg. Pillsbury Plus yellow cake mix

Preheat oven to 350. Grease and flour 10-inch tube pan. In saucepan, melt butter; stir in frosting mix until crumbly; set aside. In large bowl, blend sour cream, eggs, ½ c. bananas and cake mix until moistened. Beat 2 minutes at highest speed. Fold in remaining bananas (1 c.). Pour ½ batter into pan. Sprinkle with ½ of crumb mixture. Spread the remaining batter and top with crumb mixture. Bake at 350 for 50 - 60 minutes, or until toothpick comes out clean when inserted in center. Cool upright in pan 30 minutes. Remove from pan and turn cake so crumb mixture is on top.

Pat Caspers

BUTTER CRUNCH CAKE

1 c. butter
1½ c. sugar
2 eggs
1 c. sour cream

1 tsp. vanilla
2 c. sifted flour
1 tsp. baking powder
1 tsp. baking soda

Topping:

½ c. nuts, chopped fine
2 Tbsp. sugar

½ tsp. cinnamon

Cream butter and sugar, add eggs, sour cream and vanilla. Beat well, add flour, baking powder and baking soda. Place ½ of dough in greased spring-form pan and sprinkle with ½ of the topping mixture. Place remaining dough on top and sprinkle with balance of topping. Bake at 350 degrees for 1 hour. Sprinkle with powdered sugar while still warm.

Phoebe Voight

FAIRY FOOD CAKE

4 eggs, separated
7 Tbsp. cold water
1½ c. sugar

1½ c. cake flour
1 tsp. vanilla or
almond flavoring
1 Tbsp. lemon juice

Beat egg yolks and water till light and creamy. Add sugar gradually. Beat thoroughly, add flour slowly and beat 5 minutes longer. Add flavoring and fold in stiffly beaten egg whites. Add lemon juice last. Pour into tube pan. Bake in 325 degree oven 1 hour. Invert and let stand until cold. Comes out light and fluffy as angel food.

Malinda Moench

EASY ANGEL FOOD CAKE

1 angel food cake, sliced across into 3 or 4 layers
3-½ pt. whip cream, whipped (depending on number of layers)

Use As You Wish.....

1st Layer: 1 c. whipped cream

¼ c. strawberry preserves

2nd Layer: 1 c. whipped cream

¼ c. apricot preserves

3rd Layer: 1 c. whipped cream

¼ c. pistachio nuts
a little green food coloring

4th Layer: 1 c. whipped cream

¼ c. crushed pineapple

Frost cake with remaining whipped cream.

Refrigerate at least 6 - 8 hours.

Pretty to look at and refreshing to eat.

Edwina Mangan

FANTASY CAKE OR SPONGE CAKE

6 egg whites	½ tsp. salt
1 tsp. cream of tartar	6 egg yolks
1½ c. sugar, plus	¼ c. water
1-1/3 c. flour	1 tsp. lemon flavor extract
½ tsp. baking powder	

Combine egg whites and cream of tartar in a large bowl, beat until soft mounds begin to form. Add ½ c. of the sugar gradually, 2 Tbsp. at a time, and continue beating until very stiff peaks form. Sift the flour, baking powder, 1 c. of the sugar and salt into a small bowl. Mix egg yolks, water and extract, mix flour mixture and eggs together until well blended. Fold egg yolk mixture into the stiffly beaten egg whites, using about 30 fold over strokes, do not stir or beat. Pour batter into a 10 inch tube pan (ungreased). Bake in a moderate oven, 375, about 35 minutes or until cake springs back when lightly pressed with finger. Remove from oven and cool the cake in pan upside down or hang over a pop bottle 1 or 2 hours. Cut cake from pan, ice or powder sugar. Stays fresh for a week.

Minnie Riewe

SPEEDY SPONGE CAKE

2 eggs	1 tsp. baking powder
1 c. sugar	1 Tbsp. butter
1 c. enriched flour	½ c. hot milk
1/8 tsp. salt	

Beat eggs until light and thick. Slowly add sugar, beat with a spoon for 5 minutes, or electric beater 2½ minutes. Fold in sifted dry ingredients all at once. Melt butter in hot milk and add all at once. The folding in of dry ingredients and milk should take only 1 minute. Bake in wax paper lined 8-inch square pan, 360 degrees, 30 minutes.

Baked On Frosting:

1 egg white	½ c. brown sugar
¼ tsp. baking powder	¼ c. chopped nuts

Beat egg white with baking powder. Gradually beat in brown sugar; spread over hot cake. Sprinkle with chopped nuts. Bake in 350 degree oven until lightly browned - about 15 minutes.

Malinda Moench



LAZY DAISY CAKE

2 eggs
1 c. sugar
1 c. cake flour
1½ tsp. baking powder
½ tsp. salt

1 tsp. vanilla
2 Tbsp. melted butter
½ c. scalded milk
broiled-on topping,
(see below)

Set the oven at 350 degrees. Beat eggs till light; add sugar gradually and beat thoroughly. Sift flour with baking powder and salt. Add vanilla to butter and milk, then add the flour mixture and milk alternately to beaten eggs and sugar. Blend well and pour into lightly greased 9 x 9 inch, 2-inch pan. Bake 30 to 35 minutes. Test for doneness by touching the surface of the cake lightly with your finger. If a dent is left in the surface, the cake needs a minute or 2 more in the oven. Remove the baked cake to a wire cooling rack, but leave it in the pan. Makes one 9 inch cake.

Broiled-On Topping:

¼ c. butter
½ c. dark brown sugar

½ c. coconut
½ c. chopped nuts
3 Tbsp. cream

Melt butter in saucepan. Stir in sugar and let it melt. Add the coconut, nuts and cream. Spread the mixture on the still warm cake; place cake under broiler for 2 or 3 minutes till the frosting bubbles and glazes over. You will need to watch to prevent scorching.

Malinda Moench

HOT MILK CAKE

4 eggs
2 c. flour
2 tsp. vanilla
lump of butter, size of an egg

2 c. sugar
1 tsp. salt
2 tsp. baking powder
1 c. hot milk

Beat eggs until foamy and light. Add sugar, vanilla (mix well). Add flour, salt. Meanwhile, heat milk to near boiling with lump of butter until butter is melted. Add milk and melted butter to above mixture. Then sprinkle 2 tsp. baking powder over the batter. Stir well. Bake immediately in 350 degree oven (preheated) for 40 to 45 minutes in an ungreased angel food pan or a greased 9 x 13 pan. Two 9 inch greased cake pans may be used. Bake for 30 to 35 minutes.

Rose Hauer

LENI'S BEST POUND CAKE

1 lb. Imperial margarine
6 eggs
1 lb. powdered sugar
3 c. sifted flour

1 Tbsp. vanilla
1 shot apricot flavored brandy,
or 1 Tbsp. orange juice

Beat margarine and sugar together until fluffy. Beat in eggs, 1 at a time. Add flour, vanilla, brandy or orange juice. Bake in tube pan, well greased and floured. Bake in 325 degree oven for 1 hour 15 minutes.

Leni Szabo

POUND CAKE

1 lb. margarine
6 eggs
1 box powdered sugar

1 box cake flour* (sifted)
pinch salt
½ tsp. vanilla

*Use box from powdered sugar for flour.

Cream sugar and margarine. Add eggs, 1 at a time, with a little flour. Last, add vanilla. Use tube pan. Bake 1 hour 15 minutes at 350 degrees. Wipe pan with wrapper from margarine.

Mary Schultz

CHEESE CAKE

Crust:

½ c. corn flake crumbs
1 stick butter

1 Tbsp. sugar

Pat on bottom of spring form pan.

3 Tbsp. ReaLemon
1 lemon or lime Jello
1 c. boiling water

1 large cream cheese
1 c. sugar
1 can condensed milk

Stir Jello and boiling water and let cool. Add with juice. Beat together cream cheese and sugar. Mix when Jello cools. Beat milk. Fold in above. Pour in spring form pan and refrigerate overnight.

Elva Gillespie

CHEESE CAKE

1-2/3 c. graham cracker crumbs
1/4 c. sugar

1/2 stick melted butter

Blend the above ingredients and line in a spring-form pan.

3 eggs
1/2 c. sugar

1 lb. cream cheese
1 tsp. vanilla

Beat thoroughly and pour into crust. Bake 25 minutes in a 375 degree oven. Cool 15 minutes.

1 pt. sour cream
1/4 tsp. vanilla

5 Tbsp. sugar

Mix and pour over cheese and bake 5 minutes at 475. Cool in refrigerator overnight.

Nancy Holz

CHERRY CHEESECAKE

1/2 c. butter, softened
1/3 c. sugar
1 c. enriched flour

1/2 tsp. salt
1/3 c. chopped pecans

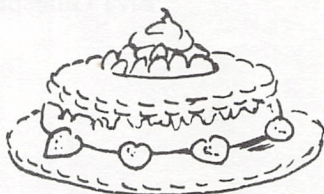
Cream together butter and sugar until light and fluffy. Stir in flour, salt and pecans. Spread evenly in bottom of 9 inch spring-form pan. Bake in preheated 350 degree oven about 20 minutes, or until lightly browned. Cool.

Filling:

2 pkg. (8-oz. each) cream
cheese, softened
1/2 c. sugar
2 eggs

1/2 tsp. vanilla extract
1/2 tsp. almond extract
1 pt. (2-c.) dairy sour cream
1 c. chopped maraschino
cherries

Beat together cream cheese and sugar until light and fluffy. Add eggs and flavorings, beating until smooth. Gently fold in sour cream and chopped cherries. Pour mixture over cooled crust. Decorate top with cherry halves. Bake in preheated 350 degree oven about 30 minutes. Turn off heat and let cake stand in the oven for another 30 minutes. Cool slightly and loosen rim. Chill thoroughly before serving. Makes 1 9-inch cake.



YOGURT CHERRY CHEESE CAKE

Crust:

1¼ c. fine graham cracker
crumbs (¼-lb.)
¼ c. sugar

¼ tsp. cinnamon
¼ c. polyunsaturated
margarine, melted

Filling:

2 cartons (1-c.) egg substitute
2 12-oz. cartons low-fat
cottage cheese
¼ c. flour
1 tsp. vanilla

1 tsp. grated lemon rind
¼ tsp. salt
¾ c. sugar
1 8-oz. carton plain yogurt
cherry sauce

Prepare Crust: Combine and mix crumbs, sugar, cinnamon and margarine; mix until crumbs are evenly coated with margarine. Press the crumb mixture evenly over bottom of 9-inch square pan.

Make Filling: Combine egg substitute, 1 carton cottage cheese, flour, vanilla, lemon rind and salt in blender container; cover. Blend until smooth. Pour into bowl. Stir in sugar and yogurt. Pour into prepared pan. Bake at 325 degrees 40 to 45 minutes, until center is not quite firm. Chill well. Serve with cherry sauce, if desired. Makes 12 to 16 servings. Calories - 227; cholesterol 6 milligrams.

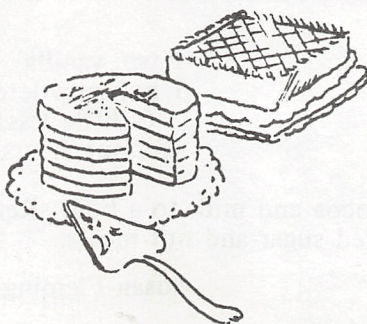
RED BEET CHOCOLATE CAKE

3 eggs
1½ c. sugar
1 c. oil
1½ c. strained baby food
beets (3 small jars)

2-oz. melted chocolate
1¾ c. sifted flour
1½ tsp. soda
¼ tsp. salt
1½ tsp. vanilla

Whip eggs and sugar together until light. Add oil, beets and melted chocolate. Mix well. Add dry ingredients on low speed. Add vanilla. Pour into greased and floured tube pan. Bake 50 - 60 minutes at 350. Frost with Cream Cheese Frosting (see Carrot Cake). Especially good when top and sides of cake are covered with nuts.

Lucy Trautner



CHOCOLATE CHIP CAKE

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|-------------------|--------------------------------|
| 4 eggs | ½ c. oil |
| 1 yellow cake mix | 1 pkg. instant vanilla pudding |
| 1 c. sour cream | 12 oz. pkg. chocolate chips |

Beat 4 eggs. Add 1 pkg. yellow cake mix, 1 c. sour cream, ½ c. Mazola oil, 1 pkg. instant pudding mix; mix 4 minutes. Add 12-oz. pkg. chocolate chips by hand. Pour into greased angel food cake pan. Bake 1 hour at 350. If your children like chocolate chip cookies, they'll love this. (No frosting necessary.)

Debbie Palazzola

ROCKY ROAD CAKE

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|------------------------------|----------------------------|
| 1 angel food cake | 4 egg whites, beaten stiff |
| 1 large pkg. chocolate chips | 2 cartons whipped cream |
| 4 egg yolks, beaten | chopped nuts |

Melt and cool chocolate chips. Add egg yolks, whites and whipped cream. Fold until mixed well. Break up angel food cake. Put ½ on bottom of pan and top with chocolate mixture. Repeat. Sprinkle chopped nuts on top. Refrigerate overnight.

Dona Fernandez

SHEET CAKE

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|-----------------------------|-----------------|
| 2 c. flour plus | ½ c. buttermilk |
| 2 c. sugar, sifted together | 1 tsp. vanilla |
| 1 stick margarine | 2 eggs |
| ½ c. shortening | 1 tsp. soda |
| 2 Tbsp. cocoa | ¼ tsp. salt |
| 1 c. cold water | |

Sift flour and sugar together. Bring margarine, shortening, cocoa and water to boil. Add buttermilk, vanilla, eggs, soda and salt. Pour hot mixture over flour, sugar and mix well. Then bake on 1 15½ x 1½ cookie sheet for 20 minutes at 400 degrees. Frost as soon as possible:

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|-------------------|---------------------------|
| 1 stick margarine | 1 tsp. vanilla |
| 4 Tbsp. cocoa | 1 box powdered sugar |
| 4 Tbsp. milk | (a little less) |
| | 1 c. nut meats (optional) |

Bring margarine, cocoa and milk to a boil. Remove from heat and add vanilla, powdered sugar and nut meats.

Susan Fleming

WALNUT WONDER CAKE

2 c. flour, sifted
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 c. margarine

1 c. sugar
2 eggs
1 tsp. vanilla
1 c. sour cream

Topping:

1/3 c. brown sugar
1 tsp. cinnamon

¼ c. granulated sugar
1 c. chopped walnuts

Cream margarine and sugar. Add eggs and vanilla. Add sifted dry ingredients alternately with sour cream. Spread ½ of flour mixture, then spread ½ of topping, etc. Bake at 350 degrees for 35 minutes.

Ev Reed
Sue Fleming

ROYAL VELVET CAKE

½ c. Crisco
1½ c. sugar
2 beaten eggs
2 oz. red food coloring
1 c. buttermilk
1 tsp. vanilla

1 tsp. soda
3 tsp. cocoa
½ tsp. salt
1 tsp. vinegar
2¼ c. cake flour

Cream Crisco and sugar until very light. Make a paste of the cocoa and food coloring and add to the creamed mixture. Put the soda in the buttermilk. Alternate with flour and beat well. Add vanilla and vinegar last. Bake in two 8 or 9 inch layers at 350 degrees for 30 minutes.

Elegant Frosting:

3 Tbsp. flour
1 c. milk
1 c. super fine granulated sugar,
or powdered sugar

1 tsp. vanilla
1 c. margarine or Crisco

Cook flour and milk in double boiler until thick, then cool. Cream for "15 minutes" until real fluffy - sugar, vanilla and margarine or Crisco. Add cooked mixture to second mixture and blend well. Split layers making 4 layers and frost. Set in refrigerator until serving time.

Shirley McGuire

DUMP CAKE

- | | |
|-------------------------------|------------------------------|
| 1 large can crushed pineapple | ½ c. walnuts |
| 1 can cherry pie filling | 2 sticks butter or margarine |
| 1 pkg. yellow cake mix | |

In a greased 13 x 9 pan, place the first 3 ingredients. Spread the last 2 over the cake mix. Bake at 325 for 1 hour - let it cool! Place in refrigerator for at least 1½ hours before cutting.

LeAnne Arseneau

POTATO CAKE

- | | |
|---|----------------------|
| ½ c. butter | 2 c. flour |
| 2 c. sugar | 4 eggs, separated |
| 1 c. hot mashed, salted potatoes | 2 tsp. baking powder |
| 1 c. cocoa | 1 tsp. cinnamon |
| 1 c. chopped nut meats (walnut or Brazil) | 1 tsp. cloves |

Sift flour, baking powder and spices together. Whip the egg whites until stiff. Cream butter and sugar together. Stir in the stiffly beaten egg yolks and then add the hot, mashed potatoes. Beat well. Fold in the cocoa and the nuts. Lightly stir in the flour mixture and then fold in the stiffly beaten egg whites. Pour cake into loaf or form cake pan that has been greased and lined with greased brown paper. Bake at 350 degrees - about 60 minutes for loaf pan; about 30 to 40 minutes for shallower form cake pan. Cake should be done when it shrinks from the sides of the pan or springs back when touched lightly by the finger. Cool well before serving. May be frosted, if desired.

Mathilda Stelter

TOMATO SOUP CAKE

- | | |
|-------------------------|-----------------|
| ½ c. butter | ½ tsp. cloves |
| 1 c. sugar | 1 tsp. cinnamon |
| 1 tsp. soda | ½ tsp. salt |
| 1 small can tomato soup | 1 c. raisins |
| 2 c. flour | ½ c. nut meats |

Cream butter and sugar, add soup to which soda has been added. Sift flour and spices, add alternately with raisins and nuts. Bake in a loaf pan or flat pan.....350 degrees - 45 minutes.

Marie Luerksen

SPANISH BUN CAKE

½ c. shortening	¼ tsp. salt
1 c. brown sugar	½ tsp. soda
1 egg, whole	½ tsp. cloves
1 egg yolk	½ tsp. cinnamon
1-1/3 c. flour	½ c. sour milk

Preheat oven to 350. Cream shortening and sugar. Add egg and egg yolk. Beat well. Add dry ingredients and sour milk. Pour batter into greased and floured pan, 7½ x 11 inches. Spread topping on cake and bake 35 minutes. Do not remove from pan after baking.

Topping:

1 egg white	½ c. nut meats
½ c. brown sugar	

Beat egg white until stiff. Fold in brown sugar and beat it in. Spread on top of cake. Sprinkle with nuts.

Florence Maas

JELLO CAKE

1 yellow cake mix	¾ c. Mazola or corn oil
1 lemon Jello	lemon extract or rind
4 eggs	

Mix for 2 minutes. Pour into 8 x 10 greased pan. Bake about 40 minutes in 350 degree oven. Puncture top of cake with fork after removing from oven.

½ c. lemon and orange juice	1½ c. icing sugar
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Mix; spread evenly over cake. (Use a lot of fork holes in cake and mixture works down into it - makes a lovely moist cake.)

Note: The above recipe calls for the large cake mix. Use ½ the mix and cut the recipe in ½, use square cake tin.

Holly Jefferson

CRAZY CAKE

1 c. sugar	1 tsp. vanilla
1 egg	1½ c. flour
½ c. cocoa	½ tsp. baking soda
½ c. shortening	½ c. boiling water
1 tsp. baking powder	

Mix all the ingredients only after boiling water has been added. Cook in slow oven, 325 degrees for 30 minutes.

ORANGE TORTE

½ lb. butter	2½ c. flour
1 pinch salt	1 tsp. baking powder
1 c. buttermilk	2 eggs
1 tsp. baking soda	1 c. sugar
1 pkg. dates (chopped)	rind of 2 oranges
1 c. nuts (chopped)	1 tsp. vanilla

Cream butter, sugar, salt and grated rind. Add baking soda to buttermilk and add to butter mixture. Add dates, nuts and vanilla. Add baking powder to flour and add gradually to mixture. At very last, add eggs, 1 at a time, well-beaten. Bake at 375 degrees, 1 hour (tube pan). After cake has been removed from oven for about 10 minutes, pour the juice of 2 oranges and ½ c. of sugar (mixed), over the top of the cake.

Greta Tessmann

CHERRY MARSHMALLOW CAKE

1 c. miniature marshmallows	3 tsp. baking powder
1 can cherry pie filling	¼ tsp. salt
1 pkg. cherry gelatin	1 c. milk
2¼ c. flour	1 tsp. vanilla
1½ c. sugar	3 eggs
½ c. shortening	

Sprinkle marshmallows evenly over the bottom of a greased 9 x 13 inch pan. Combine cherries and gelatin; set aside. In a large bowl, combine remaining ingredients. Blend at low speed until it is moistened. Beat 3 minutes at medium speed. Pour batter evenly over marshmallows. Spoon cherry mixture over batter. Bake in 350 degree oven for 45 - 50 minutes or until cake is golden brown.

Edna Schoenbeck

ICE CREAM CAKE

½ c. butter	½ tsp. salt
1 pt. (2-c.) ice cream, soft (very)	½ c. milk
2 eggs	½ c. chopped pecans
2¼ c. all-purpose flour	½ c. caramel ice cream topping
1 c. sugar	¼ c. dairy sour cream
1 Tbsp. baking powder	

Heat butter in large saucepan until melted. Remove from heat, add ice cream, then eggs, flour, sugar, baking powder, salt and milk. Beat until smooth. Pour into a 9 x 13 inch pan with the bottom well-greased. Bake in a 350 degree oven for 30 - 35 minutes, or until cake tests done. Combine the remaining ingredients and blend well. Pour over warm cake.

Edna Schoenbeck

BANANA SPLIT CUPCAKES

1 large banana, mashed ($\frac{1}{2}$ -c.)	$\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. butter	$\frac{3}{4}$ tsp. baking soda
$\frac{1}{4}$ c. buttermilk	$\frac{1}{2}$ tsp. salt
1 egg	$\frac{1}{2}$ c. nuts
1 tsp. vanilla	8 oz. milk chocolate bar,
$\frac{1}{4}$ c. flour	broken into 32 squares

Combine all ingredients except nuts and chocolate. Beat 3 minutes to blend well. Stir in the nuts (chopped). Spread a scant Tbsp. of batter into 16 paper lined muffin cups. Place 1 square of chocolate into each cup. Spoon remaining batter evenly over chocolate, filling $\frac{2}{3}$ full. Bake in a 350 degree oven for about 25 minutes or until done. Frost with vanilla frosting (your favorite) and drizzle with chocolate glaze. Put a maraschino cherry on top of each cupcake.

Chocolate Glaze:

Melt 16 squares chocolate with 1 Tbsp. water. (I use the 8-oz. bar Hershey's milk chocolate.)

Edna Schoenbeck

MILK CHOCOLATE POUND CAKE

1 c. butter or margarine, softened	1 c. buttermilk
$1\frac{1}{2}$ c. granulated sugar	$2\frac{1}{2}$ c. all-purpose flour
4 eggs	$\frac{1}{4}$ tsp. salt
8 milk chocolate candy bars	$\frac{1}{4}$ tsp. baking soda
(1- $\frac{1}{8}$ oz.), melted	1 c. chopped pecans

Cream butter and sugar until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add melted candy bars and buttermilk, mix well. Combine flour, salt and soda. Add to chocolate mixture; mix well. Add pecans, chocolate syrup and vanilla and blend well. Spoon batter into a greased and floured 10 inch tube or Bundt pan. Bake in 325 degree oven for 1 hour and 15 minutes, or until cake tests done. When cool, sprinkle confectioners sugar over the top.

Edna Schoenbeck

FARINA (OR CREAM OF WHEAT) TORTE

Recipe from 1875 in original wording.

The yolks of 6 large eggs and 2 cups sugar well beaten, $\frac{3}{4}$ cups farina, 5¢ worth of walnuts, chopped, $\frac{1}{4}$ c. dried bread crumbs and 1 tsp. baking powder and the beaten whites of 6 eggs. Bake in three layers and put between and on top grated pineapple and 1 pint whipping cream a little sweetened. (Cream of wheat may be substituted for Farina.)

BUTTER FROSTING

½ stick butter	1 tsp. vanilla
1½ c. powdered sugar	1 to 2 Tbsp. milk or more

Mix powdered sugar and butter. Add vanilla. Add milk. Beat in mixer until smooth and fluffy.

Ida Elsholz

MOCK CREAM FROSTING

1 c. milk	½ c. Spry or Crisco
1 rounded Tbsp. cornstarch	pinch of salt
¼ c. sugar	1 tsp. vanilla

Make a thick white sauce with milk and cornstarch. Set aside to cool. Then add sugar, Spry or Crisco, salt and vanilla. Beat all together until thick to spread.

Variation: Add a bar of Baker's semi-sweet chocolate, melted.

Edna Schoenbeck

BUTTERCREAM FROSTING

5 Tbsp. flour	1 c. granulated sugar
1 c. milk	1 tsp. vanilla
½ lb. butter	

Mix flour and milk together and cook until it forms a thick paste. Keep mixing while cooking, so it stays smooth. Cool. Mix butter, sugar and vanilla. Whip until fluffy, add paste and whip until mixed.

Edna Huizinga

CREAMY ICING

¾ c. shortening	1 c. milk
1 c. sugar (granulated)	3 Tbsp. flour
1 tsp. vanilla	

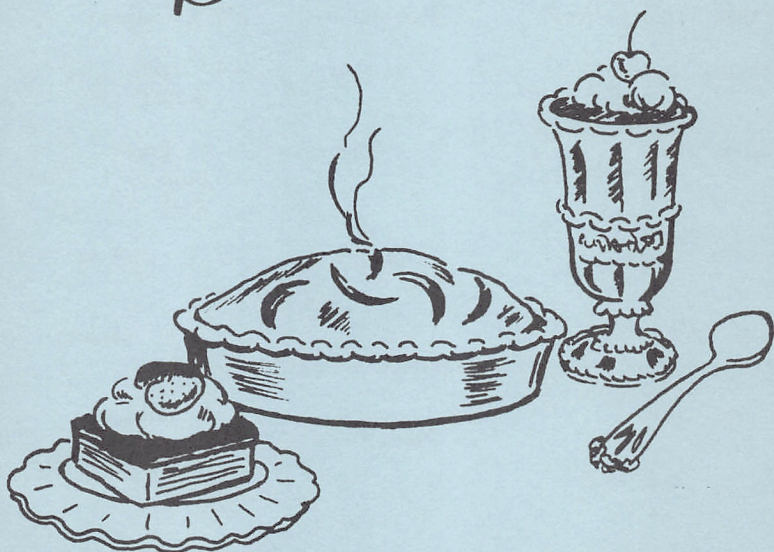
Cream first 3 ingredients together. Cook milk and flour. When thick, set off to cool; then add a spoon at a time to above mixture. Beat until stiff.

Malinda Moench

** WRITE ADDITIONAL RECIPES HERE **

** WRITE ADDITIONAL RECIPES HERE **

Pies & Desserts



PIE AND DESSERT
FOOD QUANTITIES BEFORE AND AFTER THEIR
PREPARATION

FOOD	QUANTITY	AFTER PREPARATION
Almonds, soft shelled	1 pound	2.c. shelled
Almonds, hard shelled	1 pound	1 c. shelled
Apples, unpared, fresh	1 pound	3 c. pared and diced or sliced
Apricots, dried	1 pound (3¾ c.)	4½ c. cooked
Cherries, red, fresh	1 quart	2 c. pitted
Cream	1 cup	2 c. whipped
Eggs, hard cooked	12	3½ c. chopped
Figs, dried	1 pound	4½ c. cooked
Graham Crackers	11-12 squares	1 c. crumbs, finely rolled
Graham Crackers	9 squares	1 c. crumbs, coarsely rolled
Grapes, Tokay, fresh	1 pound	2¾ c. seeded
Lemons, fresh	1 average	3-4 Tbsp. juice 1½ tsp. grated peel
Orange, fresh	1 average	½ c. juice - 1 c. diced pulp - 1 Tbsp. grated peel
Peaches, dried	1 pound 3¾ c.	4½ c. cooked
Pears, dried	1 pound 2-2/3 c.	5-1/3 c. cooked
Prunes, dried	1 pound 2¼ c.	4 c. cooked
Raisins	1 pound 3¼ cups	4 c.
Vanilla Wafers	26-30 medium	1 c. crumbs, finely rolled
Walnuts in shell	1 pound	2½ c. shelled
Walnuts	¼ pound	1 c. chopped

AMAZING AMBROSIA PIE

(Delicious)

1 $\frac{3}{4}$ c. milk	rind of $\frac{1}{2}$ orange
$\frac{1}{4}$ c. sugar	$\frac{1}{4}$ c. butter or margarine
$\frac{1}{2}$ c. Bisquick biscuit mix	1 $\frac{1}{2}$ tsp. vanilla
4 eggs	1 c. Baker's Angel Flake coconut

Combine milk, sugar, biscuit mix, eggs, orange rind, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9-inch pie pan. Let stand about 5 minutes, then sprinkle with coconut. Bake at 350 degrees for 40 minutes.

Edna Schoenbeck

CALIPSO PIE

18 to 20 chocolate Hydrox cookies	Hershey's fudge sauce (in yellow can)
$\frac{1}{4}$ lb. butter, melted	whipped cream
1 qt. soft coffee ice cream	nuts

Crush Hydrox cookies with a rolling pin. Mix with melted butter. Press into a 9-inch pie plate. Refrigerate 2 hours. Put soft coffee ice cream into shell. Spread with Hershey's fudge sauce. Top with whipped cream. Sprinkle with nuts. Freeze 4 to 5 hours. This is very rich and easily serves 8.

Lucy Trautner

MOCHA CHIFFON PIE

1 envelope unflavored gelatin	$\frac{1}{2}$ c. strong coffee
$\frac{1}{4}$ c. cold water	3 eggs, separated
1 pkg. semi-sweet chocolate	1 c. cream, whipped
$\frac{1}{2}$ c. sugar	1 baked 9-inch pie shell
$\frac{1}{4}$ tsp. salt	

Soften gelatin in cold water. In top of double boiler, put semi-sweet chocolate, $\frac{1}{4}$ c. sugar, salt and coffee; cook over hot water until blended. Beat egg yolks; add hot mixture slowly, stirring rapidly. Return to double boiler; cook over hot water, stirring constantly until thickened. Remove from heat; add gelatin; stir until dissolved. Chill until thickened. Beat egg whites until stiff; add gradually remaining $\frac{1}{4}$ c. sugar; beat very stiff. Fold in chocolate mixture and whipped cream. Turn into baked pie shell. Chill until firm. Top with whipped cream if desired. Makes 1 9-inch pie.

Mathilda Stelter

CHOCOLATE CHIFFON PIE

1 9-inch graham cracker crust	1/8 tsp. salt
1 envelope Knox unflavored gelatin	1 c. (6-oz. pkg.) semi-sweet chocolate chips
1/2 c. sugar	1 tsp. vanilla
1 1/2 c. milk	1 c. whipping cream

Mix gelatin, sugar and salt in a medium saucepan. Add milk and chocolate. Cook over medium heat until chocolate is melted. Remove from heat, beat with rotary beater until chocolate is blended. Stir in vanilla. Chill, stirring occasionally, until mixture mounds when dropped from a spoon. Whip cream until stiff, fold into gelatin mixture. Spread into crumb crust. Spread additional whipped cream on top when serving. Shave a few chocolate pieces on top.

Ed Hanson

CHOCOLATE PEPPERMINT PIE

Crust:

16 graham crackers, crushed	1/4 c. butter
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Filling:

2/3 c. butter	2 squares cooking chocolate, melted
1 c. sugar	
3 well beaten eggs	1/3 c. chocolate chips, melted

Mix crumbs and butter. Pat into 8-inch pie pan. Bake 10 minutes at 325 degrees; cool; then chill. Cream butter and sugar until light. Blend in eggs. Add all melted chocolate. Mix thoroughly. Pour into graham cracker crust. Chill 3 - 4 hours. Just before serving spread with 1 c. whipping cream. Sprinkle with crushed peppermint (1/3 c.).

Susan Fleming

FRENCH SILK PIE

Crust:

1 1/2 c. crushed vanilla wafers	1/4 c. butter
1/4 c. chopped nuts	

Bake 8 minutes at 375 degree oven.

Filling:

3/4 c. butter	1 tsp. vanilla
1 c. plus 2 Tbsp. sugar	3 eggs
2 squares melted unsweetened chocolate (cooled)	

Heat all thoroughly beating for 4 minutes after each egg. Pour into crust and refrigerate. Top with whipped cream.

Nancy Holz

STRAWBERRY GLAZE PIE

$\frac{3}{4}$ c. sugar
2 Tbsp. cornstarch

1 qt. fresh strawberries
 $\frac{1}{3}$ c. water

Combine sugar and cornstarch in saucepan. Stir in a cup of washed, hulled berries and the water. Cook over medium heat until mixture is thickened and clear. Reduce heat and cook 10 minutes more, stirring frequently. Cool for 5 minutes. Cut remainder of clean, hulled berries into crust and pour glaze over them. May be topped with whipped cream. Use pastry shell, crumb or cookie crust.

Thelma Taylor

BUTTERSCOTCH PIE

1 c. brown sugar
 $\frac{1}{4}$ c. water
 $\frac{1}{2}$ c. butter
1 Tbsp. light corn syrup
 $1\frac{3}{4}$ c. milk

$\frac{1}{2}$ c. granulated sugar
3 Tbsp. cornstarch
3 Tbsp. flour
 $\frac{1}{4}$ tsp. salt
2 egg yolks

Combine brown sugar, water, butter and syrup and cook until a small amount forms a hard ball in cold water (250 degrees). Scald milk in top of double boiler. Combine granulated sugar, cornstarch, flour and salt and mix together thoroughly. Add scalded milk gradually stirring together. Cook over hot water 15 minutes, stirring constantly. The mixture should be thick and smooth. Add the hot butterscotch mixture and stir until smooth. Pour over slightly beaten egg yolks and return to double boiler for 1 minute.

Thelma Taylor

LEMON FLUFF PIE

4 eggs, separated
 $\frac{1}{4}$ c. lemon juice
grated rind of 1 lemon

3 Tbsp. water
1 c. sugar

Pie Crust:

1 c. flour
 $\frac{1}{4}$ tsp. salt

$\frac{1}{3}$ c. shortening
2 to 4 Tbsp. cold water

(Recipe Continued Next Page)

LEMON FLUFF PIE (Continued)

Beat the yolks till light, thick and lemon colored. Add lemon juice, rind, water and $\frac{1}{2}$ of the sugar. Cook over medium flame, stirring until thickened. Remove from flame. Beat whites until stiff; add remaining sugar gradually, beating into soft meringue. Fold $\frac{1}{2}$ of meringue into the warm lemon mixture. Heap into 9-inch cold baked pie shell. Make a wreath around edge of pie with remaining meringue. Bake in slow oven 325 degrees 20 minutes or until lightly browned.

Crust:

Cut the shortening into dry ingredients. Add water gradually. Toss to dampen mixture evenly. Pat into ball. Roll on a floured board. Fit into 9-inch pie pan. Flute edge. Perforate with tines of fork. Bake in hot oven - 400 degrees - 15 to 20 minutes.

Malinda Moench

COMPANY LEMON PIE

Filling:

2 c. sugar
 $\frac{1}{2}$ c. cornstarch
2 c. boiling water
2 Tbsp. butter

6 eggs, separated
(yolk for filling)
3 lemons
 $\frac{2}{3}$ c. lemon juice

Meringue:

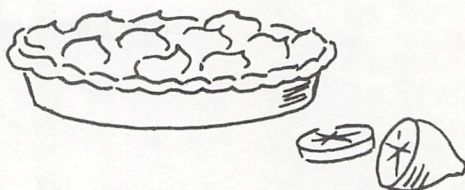
6 egg whites (above)
 $\frac{1}{2}$ tsp. cream of tartar

12 Tbsp. sugar

In large saucepan, mix 2 c. sugar and cornstarch. Add boiling water slowly and boil until clear, over low heat, stirring constantly. Add butter and then gradually 6 lightly beaten egg yolks. Cool until thick, stirring constantly. Add grated rind of 3 lemons and $\frac{2}{3}$ cup lemon juice. Cool. Pour into baked 9-inch ($\frac{1}{2}$ -inch deep) pie shell.

Beat egg whites with $\frac{1}{2}$ tsp. cream of tartar until frothy. Beat in 12 Tbsp. sugar, a little at a time, until stiff and glossy. Swirl it over pie filling, touching crust all around. Bake at 300 degrees for 25 - 30 minutes until light brown. Cool.

J. Miller



LEMON MERINGUE PIE

½ c. water	3 egg yolks, slightly beaten
7 Tbsp. cornstarch	1 lemon
1½ c. water	1 Tbsp. butter
1¼ c. sugar	1 baked pie shell

Mix ½ c. water and cornstarch to thin paste. Combine 1½ c. water and sugar in top of double boiler and bring to boil over direct heat. Add cornstarch paste and cook until mixture begins to thicken. Return to boiler and continue cooking until thick and smooth (15 minutes). Pour over slightly beaten egg yolks, return to double boiler and cook 1 minute longer. Add lemon juice and butter and blend well. Cool and pour into baked shell. Top with meringue made with 3 egg whites, ¼ tsp. cream of tartar and 6 Tbsp. sugar. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 Tbsp. at a time. Continue to beat until stiff and glossy. Heap the meringue onto pie filling. Spread over filling, carefully sealing the meringue to edge of crust to prevent shrinking or weeping.

Thelma Taylor

ANGEL PIE

4 egg whites	1 c. sugar
½ tsp. cream of tartar	
Filling:	
4 egg yolks	3 Tbsp. lemon juice
½ c. sugar	whipping cream

Beat egg whites until frothy. Add cream of tartar. Gradually add sugar. Beat well. Spread on buttered 10-inch pie plate or a square pan. Bake 60 minutes - 275 degree oven. Cool 2 - 3 hours before adding filling.

Filling:

Beat egg yolks until thick. Add sugar and lemon juice. Cook in double boiler until thick. Cool and fold in 1 c. of whipped cream. Beat until smooth. Pile on baked meringue and refrigerate until it is ready to serve. Serve with dab of whipping cream.

Joan Whitehead

CUSTARD PIE

5 eggs	3 c. milk
1/3 c. sugar	1 tsp. vanilla

Beat eggs lightly, add sugar, then milk and vanilla. Put in 10 inch deep pie crust. Bake at 450 for 15 minutes, reduce heat to 350 degrees and bake until done.

Phoebe Voight

PUMPKIN PIE

(Made With Evaporated Milk)

½ tsp. salt	2 eggs
1¼ tsp. cinnamon	1 c. brown sugar
1 tsp. ginger	1½ c. canned pumpkin
1/8 tsp. cloves	1-2/3 c. (1 tall can)
dash of nutmeg	evaporated milk

Mix salt, cinnamon, ginger, cloves, nutmeg. Slowly add 1/3 c. boiling water. Blend. Beat eggs, add brown sugar, spice mixture, pumpkin and evaporated milk. Mix. Bake in unbaked pie shell 15 minutes at 425 degrees. Then reduce heat to 350 degrees for 40 minutes or longer.

Eleanor Schield

RHUBARB CUSTARD PIE

1 lb. rhubarb, 3 c. cut in 1-inch pieces	unbaked 9-inch pie shell
2 Tbsp. flour	3 eggs, separated
¾ c. sugar	½ c. milk
grated rind of 1 lemon	1/8 tsp. salt

Mix rhubarb, flour, sugar and lemon rind. Put in pie shell. Beat egg yolks slightly. Add milk and salt. Pour over rhubarb mixture. Bake in hot oven (450 degrees) 10 minutes, then 325 for 30 minutes. Beat egg white until foamy - gradually add 6 Tbsp. sugar - when stiff, put on pie. Bake 350 - 10 minutes. Serve warm or cold.

Carolyn Meier

PINEAPPLE CHEESE PIE

Filling:

1/3 c. white sugar	½ tsp. salt
1 Tbsp. cornstarch	2 eggs
1 c. crushed pineapple (not drained)	½ c. milk
1 8-oz. pkg. cream cheese	½ tsp. vanilla
½ c. white sugar	¼ c. chopped pecans

Blend 1/3 c. sugar with cornstarch, add pineapple. Cook, stirring constantly, until mixture is thick and clear. Set aside to cool. Cream cheese in mixer, blend in ½ c. sugar and salt. Add eggs, 1 at a time, blend, add milk and vanilla, blend. Spread the pineapple mixture into pie shell of choice. Pour cream cheese mixture over. Sprinkle with nuts. Bake 400 degrees 10 minutes, then reduce the oven to 325 degrees and bake 50 minutes more - cool.

BANANA CREAM CHEESE PIE

- | | |
|---|-----------------------|
| 1 baked 9-inch pastry shell,
cooled or crumb crust | 1/3 c. lemon juice |
| 1 8-oz. pkg. cream cheese,
softened | 1 tsp. vanilla |
| 1 can Eagle Brand sweetened
condensed milk | 4 medium size bananas |
| | 2 Tbsp. lemon juice |

In medium-size bowl, beat softened cheese until light and fluffy. Gradually stir in sweetened condensed milk until thoroughly blended. Stir in 1/3 c. lemon juice and vanilla. Slice 3 bananas; line the crust with banana slices. Turn filling into crust. Refrigerate 2 - 3 hours. Slice fourth banana; dip in lemon juice. Garnish top of pie with banana slices.

Thelma Taylor

BANANA CREAM PIE

- | | |
|---------------|--------------------------|
| 1/2 c. sugar | 1 tsp. vanilla |
| 1/4 tsp. salt | 3 eggs, separated |
| 4 Tbsp. flour | 1 banana |
| 1 1/2 c. milk | 1 baked 9-inch pie shell |

In top of double boiler, combine sugar, salt and flour; blend in milk. Cook until thick, blend some of the hot mixture with the 3 beaten egg yolks, then return to pan and cook 1 or 2 minutes more. Pour about 1/2 of this into pie shell and slice in banana. Add rest of mixture and cover with meringue.

Malinda Moench

BEA'S CHERRY PIE

- | | |
|---------------------|---------------------|
| 1 can cherries | 3/4 c. sugar |
| 3/4 c. cherry juice | 1/8 tsp. salt |
| 1/4 c. milk | 4 Tbsp. cornstarch |
| 3 Tbsp. butter | 2 eggs, well beaten |

Mix sugar, salt and cornstarch together. Add the milk and cherry juice and cook in double boiler until thick. Add well beaten egg yolks and butter. Cook 1 minute longer. Remove from stove and stir in the cherries. Cool and then pour in baked shell. Cover with meringue.

Meringue:

Gradually add 4 Tbsp. sugar to egg whites and beat till they are stiff. Spread on pie and place in oven till brown.

Bea Bauer

BERRIES AND CREAM PIE

pastry shell	4 Tbsp. flour
4 c. berries (raspberries, blackberries, blueberries)	$\frac{1}{4}$ tsp. salt
$\frac{2}{3}$ c. sugar	$\frac{1}{2}$ tsp. cinnamon
	1 c. heavy cream

Place berries mixed with sugar and flour in a pastry shell. Mix together salt, cinnamon and heavy cream and pour over the berries. Bake in 400 degree oven 35 to 45 minutes, or until crust is nicely browned and filling set. Best served slightly warmed. Peaches and cream pie may be made the same way, by slicing 4 c. peaches, placing in shell and pouring the cream mixture over them.

Lucy Trautner

CRANBERRY SURPRISE PIE

2 c. frozen cranberries	1 c. sugar
$\frac{1}{2}$ c. sugar	1 c. flour
$\frac{1}{2}$ c. chopped nuts	$\frac{1}{2}$ c. melted butter, plus
2 eggs	2 Tbsp. melted shortening

Grease well a 10-inch pie plate. Spread on the cranberries over bottom. Sprinkle with $\frac{1}{2}$ c. sugar and nuts. Beat eggs well, add gradually 1 c. sugar and flour. Add butter and melted shortening to egg and sugar mixture. Beat well and pour over berries. Bake at 300 degrees for 1 hour, or until golden. Serve with whipped cream. A delicious surprise pie. P.S. This is a recipe I received from the wife of a cranberry grower in Hayward, Wisconsin.

Edna Huizinga

PEACH PIE

(Makes Own Top Crust)

pie crust	$\frac{1}{3}$ c. flour
fresh sliced peaches	1 beaten egg
1 c. sugar	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{3}$ c. margarine	

Line a 9-inch pie plate with an unbaked pie crust. Fill with fresh sliced peaches. Cream sugar, margarine, flour, egg and vanilla. Spread this mixture over the peaches. Bake at 300 degrees 1 hour. Because peaches discolor so quickly, have topping ready to pour over them the minute the peaches are put into the crust. Yummy!!! If desired, you may sprinkle a little cinnamon over the peaches. Good either way.

Lucy Trautner

APPLE CRUMBLE PIE

6 c. sliced apples
¾ c. sugar

1/8 tsp. salt
¼ tsp. cinnamon

Topping:

¼ c. brown sugar
¼ c. flour

2 Tbsp. butter

Fill unbaked pie shell with apple mixture. Mix together brown sugar and flour. Cut in butter. Bake 350 degree oven 50 - 60 minutes.

Thelma Taylor

APPLE PIE IN A BAG

pie crust
6 or 7 apples
½ c. sugar
2 Tbsp. flour

1 tsp. cinnamon
juice from 1 lemon
¼ tsp. nutmeg

Line a 9-inch pie plate with unbaked pie crust. Peel and slice 6 or 7 apples into pie crust. Sprinkle mixture of sugar, flour and cinnamon over apples. Squeeze juice from 2 lemons and nutmeg and sprinkle over apples mixture.

Topping:

Crumble ½ c. of flour and ½ c. sugar with 1 stick of butter. Cover apples. Place in brown paper bag. Secure with paper clips. Bake 1 hour at 425. A delicious pie.

Lucy Trautner

RHUBARB PIE

3 c. rhubarb, cut in
¼ inch pieces
1½ c. sugar

pinch salt
2 Tbsp. cornstarch
1 egg, slightly beaten

Blend sugar, salt and cornstarch. Mix with rhubarb. Add egg, mix well. Turn into lined 9-inch pie pan. Cover with top crust which has slits in it. Seal edges thoroughly to prevent running over. Bake in a 450 degree oven, 30 minutes, then lower to 325 degrees for 15 minutes. Best if served slightly warm.

Thelma Taylor



PECAN PIE

1 unbaked 9 inch pie shell	¼ tsp. salt
½ c. butter or margarine	1 tsp. vanilla
1 c. sugar	1½ c. chopped pecans
3 eggs, slightly beaten	whole pecan meats
¾ c. dark corn syrup	

Chill the pie shell thoroughly. Cream butter or margarine. Add the sugar gradually and continue beating until light and fluffy. Add the eggs, syrup, salt, vanilla and chopped nuts. Pour into pie shell. Bake in a moderate oven 40 - 45 minutes at 375 degrees. Garnish with whole nuts. Serve with whipped cream, if desired.

Thelma Taylor

FLAKY PIE CRUST

1½ c. flour	½ c. lard
1 tsp. salt	¼ c. ice water

Sift flour and salt. Cut in the lard until mixture resembles fine crumbs. Add water, a little bit at a time, until into ball. Divide in ½ and shape into 2 flattened rounds. Roll out on a floured board, handling as little as possible. Fold and ease into greased pan. For baked pie shell, prick bottom and sides thoroughly with fork. Bake at 475 for 8 - 10 minutes.

Thelma Taylor

FLAKY FREEZER PIE CRUST

6 c. flour	1 egg
1 lb. lard (2 c.)	1 Tbsp. vinegar
3 tsp. salt	cold water

Cut lard into the sifted flour and salt. Beat egg in a measuring cup and add the vinegar and fill cup with cold water to make 1 c. Quickly stir into flour and lard mixture and blend all to a smooth dough, without over working it. Divide into 8 equal parts and wrap each in Saran wrap. Place all into a plastic bag and fasten top and place in the freezer. Remove as needed and put in refrigerator overnight or at room temperature an hour or two before using.

Minnie Riewe

FOOLPROOF MERINGUE

1 Tbsp. cornstarch
2 Tbsp. cold water
½ c. boiling water

3 egg whites
6 Tbsp. sugar
pinch of salt
vanilla

Dissolve cornstarch in cold water then add the boiling water. Cook till clear, stirring constantly. Put aside to cool. Beat the egg whites till thick then gradually add the sugar, salt and vanilla. Beat until peaks form. Carefully fold in the cornstarch mixture, pile on pie and bake at 375 degrees until lightly browned.

Malinda Moench

PEAR ICE CREAM MOLD

1 pkg. lemon Jello
1 pkg. lime Jello
1¾ c. hot water
1¾ c. cold water

1 No. 2½ can of pears,
(about 6 large pear halves)
1 pt. soft vanilla ice cream

Put lemon and lime Jello in same bowl. Dissolve in hot water, then add the cold water. Chill till like egg white. Drain pears. Put through blender. Add to Jello and then beat with an electric mixer, gradually adding ice cream. Mix till thick. Pour into mold and chill.

Dorothy Pachucke

DARK SECRET

3 egg yolks
1 c. sugar
3 Tbsp. flour
1 tsp. baking powder
1 c. walnut meats

1 c. dates, cut up
3 egg whites, beaten stiff
sliced bananas, sugared
orange sections, sugared
whipped cream

Beat egg yolks. Add sugar; then flour mixed with baking powder. Add nuts and dates. Fold in stiffly beaten egg whites. Spread in a flat pan and bake about 20 minutes in moderate oven. (Preferably bake the day before serving.) Break into bite-sized pieces. Cover with fruit. Top with whipped cream.

Mrs. Paul Buchholz

STRAWBERRY PARFAIT

- | | |
|-------------------------------|--------------------------|
| 1 envelope unflavored gelatin | 1 c. fresh strawberries, |
| ½ c. water | washed, hulled, chopped |
| 1 pt. vanilla ice cream | whipped cream, |
| ¼ tsp. almond extract | (from a pressurized can) |
| 2 drops red food coloring | chopped pistachio nuts |

1. Soften gelatin in water in a small saucepan. Heat, stirring constantly, until gelatin dissolves; remove from heat.
2. Place ice cream in large bowl of electric mixer; beat until soft and creamy. Quickly add gelatin mixture, almond extract and food coloring. Beat at medium speed 1 minute longer; remove bowl from beater; fold in strawberries.
3. Immediately spoon the mixture into 4 parfait glasses or dessert dishes. Refrigerate 15 minutes, or until mixture is firm.
4. Garnish top with whipped cream and chopped nuts.

Makes 4 servings.

Grace Van Dyke

BLUEBERRY DESSERT

- | | |
|--------------------------|----------------------------------|
| 2 c. sifted flour | 8 oz. cream cheese |
| 1 c. margarine | 1 large container Cool Whip |
| 3 Tbsp. sugar | 21 oz. can blueberry pie filling |
| 1 c. confectioners sugar | |

Mix flour, margarine and sugar. Press in 9 x 13 inch pan. Bake at 350 for 15 minutes or until golden brown. Remove and cool. Mix cream cheese and confectioners sugar and spread over cooled pastry. Spread ½ of the Cool Whip over that. Spread pie filling next, then remaining Cool Whip (gently).

Dona Fernanadez

OREO COOKIE DESSERT (Freezer)

- | | |
|----------------------------------|------------------------|
| 15 oz. bag oreo cookies, crushed | 1 stick butter, melted |
|----------------------------------|------------------------|

Combine cookies and butter. Press all but 1 c. into bottom of 9 x 13 pan.

- Layer 1: ½ gal. softened ice cream
Layer 2: 16 oz. can fudge topping
Layer 3: 9 oz. Cool Whip
Layer 4: crumbs reserved from bottom.

N. Holz

JELLO DESSERT

2 pkg. lemon or orange Jello	½ c. sugar
2 c. boiling water	¼ tsp. salt
6 eggs, separated	graham cracker crumbs

Dissolve Jello in 2. c. of boiling water and let cool until slightly thickened. Beat egg whites until thick, add ¼ tsp. salt and ¼ c. sugar. Beat egg yolks and add ¼ c. of sugar. Beat Jello mixture when slightly thickened with egg yolks and fold in egg whites. Put graham cracker crumbs (just crumbs, not a graham cracker crust) in 9 x 13 inch pan and pour Jello mixture on top. Additional crumbs can be sprinkled on top, add a dollop of whipped cream. Refrigerate.

Ella Wille

MARBLE BAVARIAN MOLD

4 envelopes unflavored gelatin	2 tsp. vanilla extract
1-1/3 c. cold water	½ bar German sweet chocolate
8 eggs, separated	or 4½ squares
¾ c. sugar plus	semi-sweet chocolate
¼ c. sugar for egg whites	2 c. whipping cream
¼ c. flour	¼ tsp. salt
1 qt. milk (4 c.)	salad oil to grease 4 qt. mold

Sprinkle gelatin over cold water to soften. Meanwhile, in large cooking pan combine egg yolks with ¾ c. sugar; blend in flour, stirring till smooth. Now add milk, blending well. Cook over medium/low heat stirring constantly until custard coats spoon. Remove from heat. Stir in gelatin mixture till completely dissolved, then add the vanilla extract. Divide in ½, transferring to 2 large bowls. Add chocolate bar to 1 bowl while hot, beat with a wire whisk. Refrigerate bowls stirring occasionally until cool and of consistency of unbeaten egg white. Lightly grease 4 qt. fluted mold with salad oil on bottom and sides. Whip cream - also beat egg whites with salt, until foamy, then gradually add ¼ c. of sugar while beating, until they form soft peaks. Into the chocolate mixture, fold ½ of whipped cream and ½ of beaten egg whites. Into yellow mixture fold rest of the whipped cream and egg whites.

Into mold, alternately spoon yellow and chocolate mixtures. Then, with rubber spatula cut through mixture several times, swirling light and dark mixtures in a marbled effect. Refrigerate overnight.

Makes about 16 servings.

Claire Sobeski

HEAVENLY HALO MOLD

- | | |
|------------------------------------|--|
| 1 lb. 4½ oz. can crushed pineapple | 2½ c. boiling water |
| 2 3-oz. pkg. lemon gelatin | 1 c. heavy cream, whipped |
| 3 c. miniature marshmallows | 1 loaf angel food cake,
(cut in ½ inch cubes) |

Drain pineapple reserving 1 c. syrup. Dissolve Jello and marshmallows in boiling water. Add reserved syrup. Chill till almost thickened. Whip. Fold in the pineapple, whipped cream and cake cubes. Pour into a 10 inch tube pan or 3 qt. ring mold. Chill till firm. Unmold on a serving plate when ready to serve. Garnish with frosted grapes, grated orange rind and lemon leaves if desired.
Serves 12 - 14.

Edna Clausing

ANGEL FOOD DELIGHT

- | | |
|--|----------------------|
| 1 large angel food cake,
broken into bite size pieces | 1 pkg. raspberries |
| 1 large pkg. raspberry Jello,
prepared as directed | 1 pkg. Dream Whip |
| | ½ pt. whipping cream |

Cool Jello until partly congealed. Beat with electric beater in large bowl until thick and double in volume. Add 1 pkg. unfrozen raspberries, juice and all, over the cake pieces. Whip 1 pkg. Dream Whip and fold into whipped Jello. Fold this mixture into cake and fruit. Place in 9 x 13 inch pan and chill. Whip ½ pt. of whipping cream, sweetened with powdered sugar and ½ tsp. vanilla. Spread over cake mixture, sprinkle with coconut. Cut into desired pieces.
"Delicious!"

Phoebe Voight

COCONUT CRUNCH

- | | |
|------------------------|--|
| ¼ c. brown sugar | 2 boxes vanilla pudding (made
according to pkg. directions) |
| 1/8 c. softened butter | ½ pt. whipped cream, or
Cool Whip |
| 1 c. flour | |

Blend the flour and other ingredients until mealy. Put this in a large pan and brown for 30 minutes at 350, stirring occasionally; this makes the crunch. Line a 9 x 13 inch pan with crunch and cover this with 2 boxes of vanilla pudding. Before serving cover with ½ pt. whipped cream or Cool Whip and top with remaining crunch.

Pat Caspers

QUICK DESSERT

- | | |
|----------------------------------|-------------------------|
| 1 large Cool Whip | unsweetened crushed |
| 1 large carton cottage cheese | pineapple (can) drained |
| 1 large pkg. lemon Jello (as is) | crushed nuts |

Fold together and chill. (Can also use orange Jello and a can mandarin oranges, drained.)

Mildred Riska

LEMON FOUR LAYER DESSERT

- | | |
|----------------|-------------------|
| 1) | |
| 1 c. flour | ½ c. chopped nuts |
| ½ c. margarine | |

Mix and press into 9 x 13 pan. Bake at 345 degrees for 15 minutes. Let it cool.

- | | |
|-------------------------|------------------------------|
| 2) | |
| 8 oz. pkg. cream cheese | 2 c. frozen whipped topping, |
| 1 c. powdered sugar | (thawed) |

Blend and spread over crust.

- | | |
|------------------------------|------------------------------|
| 3) | |
| 2 pkg. instant lemon pudding | 3 c. milk (beat until thick) |

Mix and spread over second layer.

- | | |
|-----------------------------|--|
| 4) | |
| 2 c. frozen whipped topping | |

Whip topping and spread over third layer.

Chill well and cut into squares. Best when made a day before serving.

Myrna Thielmann

RITZ TORTE

- | | |
|----------------------|----------------------|
| 3 egg whites | 1 tsp. vanilla |
| 1 c. sugar | 1 c. chopped nuts |
| 21 Ritz crackers | ½ pt. whipping cream |
| 1 tsp. baking powder | |

Beat whites until stiff. Gradually add sugar, crushed crackers, baking powder, vanilla and nuts. Put in ungreased 9 x 9 pan. Bake for 25 minutes at 350 degrees. When cool, top with the whipped cream. Refrigerate.

Nancy Holz

COOL WHIP PUDDING DESSERT

- | | |
|---------------------------|------------------------|
| 1 c. flour | 8-oz. cream cheese |
| 1 tsp. sugar | 2/3 c. powdered sugar |
| 1/2 c. softened margarine | 2 1/2 c. milk |
| 1/3 c. nuts | 2 pkg. instant pudding |
| 1/2 of 9-oz. Cool Whip | (any flavor) |

Mix like a pie crust the first 4 ingredients and press in a 9 x 13 inch pan. Bake at 375 until lightly browned; cool. Beat the Cool Whip, cream cheese and powdered sugar. Spread over crust. Beat milk in instant pudding and spread over cheese layer, then spread remaining Cool Whip over this. Sprinkle with chopped nuts or toasted coconut. Refrigerate several hours.

Shirley Maurer
Edna Clausing
Gerry Gord

STRAWBERRY DELIGHT

- | | |
|------------------------------------|-----------------------------------|
| 1 large bag vanilla wafers (1-lb.) | 1/2 c. chopped nuts |
| 1/2 c. soft spread margarine | 1/2 pt. whipping cream |
| 1 c. confectioners sugar | 1 large pkg. frozen strawberries, |
| 2 eggs, well beaten | thawed and drained, or |
| 1 tsp. vanilla | 1 1/2 c. fresh, sliced |
| | strawberries |

Crush vanilla wafers finely. Place 1/3 of crumbs in bottom of ungreased 9 x 9 pan. Cream margarine and sugar; add well beaten eggs. Beat well. Blend in vanilla and chopped nuts, Spread over crumb layer in pan. Cover with another 1/3 c. of crumbs. Whip 1/2 pt. whipping cream. Fold in strawberries. Spread over crumb layer. Sprinkle with thin layer of crumbs. Refrigerate overnight. Serves 8.

Ruth Schuldts

STRAUB'S STRAWBERRY DELIGHT

- | | |
|--|---------------------|
| 1 10-oz. pkg. frozen strawberries
(defrosted) | 1/2 c. margarine |
| 1 c. flour | 2 egg whites |
| 1/4 c. brown sugar | 1 c. sugar |
| 1/2 c. chopped nuts | 2 Tbsp. lemon juice |
| | 1 9-oz. Cool Whip |

Mix together flour, brown sugar, nuts and margarine. Pat into 9 x 13 pan and bake 35 minutes at 350 degrees. Then stir to make crumbly, and cool. Spread 2/3 of this mix of crumbs over same 9 x 13 pan. Save rest for topping.

(Recipe Continued Next Page)

STRAUB'S STRAWBERRY DELIGHT (Continued)

Beat egg whites stiff. Add sugar, lemon juice; beat. Then add defrosted strawberries and juice. Fold in Cool Whip. Spread over crumb crust. Add rest of crumbs on top. Put in freezer to mold. Take out 15 minutes before serving.

Mrs. Don Turner
Louise Rosenwinkel

STRAWBERRY SHORTBREAD MOUSSE

Crust:

½ c. butter or margarine,
softened

½ c. powdered sugar
1 c. flour

Cream butter and sugar together. With fork, gradually stir in the flour. Pat dough into bottom of a 9-inch spring-form pan. Prick crust with fork. Bake at 350 degrees 10 minutes. Lower heat to 300 degrees and bake 20 to 25 minutes, or until golden brown. Cool.

Filling:

strawberries (about 1½ pt.)
2 Tbsp. lemon juice
¾ c. sugar

2 pkg. unflavored gelatin
¼ c. water
2 cartons of whipping cream

To prepare filling, puree enough strawberries in blender to make 2 c. Set aside remaining berries for garnish. Blend lemon juice and sugar into puree. Soften unflavored gelatin in water. Warm over low heat until dissolved. Stir into berry puree. Chill until mixture begins to thicken. Whip whipping cream. When whipped, mix into berry puree that is beginning to thicken. Pour over crust. Chill. For serving, remove sides of pan. Halve remaining strawberries and arrange cut side down around mousse.

Lucy Trautner

APPLE RHUBARB CRUNCH

3 c. sliced apples (red or golden)
2 c. diced rhubarb
2 Tbsp. lemon juice
1 c. flour
1 c. brown sugar

¾ c. oatmeal
1 tsp. cinnamon
½ tsp. salt
½ c. butter

Combine apples and rhubarb in 2 qt. baking dish. Sprinkle with lemon juice. Mix together flour, sugar, oatmeal, cinnamon and salt. Cut in butter until crumbly. Spoon over fruit. Bake in 375 degree oven for 30 minutes. Serve with whipped cream or ice cream. Serves 6.

Mildred Piepenbrink

STRAWBERRY CUSTARD SQUARES

- | | |
|---------------------------------------|------------------------------|
| 1 c. cookie crumbs | 1/3 c. sugar |
| 1 c. ground or finely
chopped nuts | 1/2 tsp. vanilla |
| 1/4 c. melted butter | 1 c. whipping cream, whipped |
| 1 Tbsp. unflavored gelatin | 2 Tbsp. sugar |
| 1 c. milk | 1 pt. strawberries, sliced |
| 3 eggs, separated | sugar |

Combine cookie crumbs, nuts and melted butter, reserve 2 Tbsp. for topping. Press remainder into bottom of 9 x 13 pan. Chill. Sprinkle gelatin over milk in medium saucepan. Let stand 5 minutes to soften. Beat together egg yolks and 1/3 c. sugar in top of double boiler. Heat milk just until tiny bubbles form around edge and gelatin is dissolved. Very slowly whisk milk into egg yolk mixture. Cook over simmering water, stirring constantly until slightly thickened. Stir in the vanilla. Cool thoroughly and chill until thick and syrupy. Meanwhile, beat egg whites until foamy, add the 2 Tbsp. sugar and beat until stiff peaks form. Fold custard mixture into egg whites along with whipped cream. Spread evenly over crumb crust in pan. Sprinkle with reserved crumbs. Chill or freeze until firm. Serve with sugared, sliced strawberries. Serves 8 - 10.

Marie Hertel

CHERRY CHOCOLATE ROLL-UP

- | | |
|----------------------|--|
| 4 eggs | confectioners' sugar |
| 3/4 c. sugar | 1 pkg. (3-oz.) cream cheese,
softened |
| 1 tsp. vanilla | 1 can (21-oz.) cherry
pie filling |
| 1/2 c. flour | 1 envelope whipped
topping mix |
| 1/4 c. cocoa | |
| 1 tsp. baking powder | |
| 1/4 tsp. salt | |

Butter a 15 x 10 x 1 inch baking pan; line with foil or waxed paper; butter foil. Beat eggs until thick and lemon colored. Gradually beat in sugar and vanilla. Sift together flour, cocoa, baking powder and salt. Sift dry ingredients over egg mixture; fold in. Spread batter evenly in prepared pan. Bake at 375 degrees about 12 minutes or until top springs back when lightly touched. Loosen edges and immediately turn upside down on towel sprinkled with sifted confectioners. sugar. Carefully remove foil. Trim away stiff edges. While cake is still warm, roll cake and towel from narrow end. Cool on wire rack. Beat cream cheese until smooth. Gradually stir in cherry pie filling. Prepare whipped topping according to pkg. directions. Fold about 1/2 the topping into cherry mixture. Refrigerate remaining topping. Unroll cake, spread with cherry mixture. Roll again. Chill. Garnish with remaining whipped topping and if you like, dust topping lightly with sifted cocoa.

CHERRY-BERRY IN A CLOUD

6 egg whites	2 c. miniature marshmallows
$\frac{1}{4}$ tsp. salt	1 c. sugar
$\frac{1}{2}$ tsp. cream of tartar	1 tsp. vanilla
$1\frac{3}{4}$ c. sugar	1 can cherry pie filling
$\frac{1}{2}$ pt. whipping cream	1 tsp. to 1 Tbsp. lemon juice
2 3-oz. pkg. cream cheese	4 c. fresh strawberries

In a large bowl, beat egg whites, cream of tartar and salt, until foamy. Beat in sugar, 1 Tbsp. at a time. Continue beating. "Do not underbeat." Spread in buttered 9 x 13 pan and bake 1 hour at 275. Turn off oven and let set in oven for 12 hours. "Do not open oven door."

Filling:

Whip cream until stiff. In another bowl, blend cream cheese, sugar and vanilla. Gently fold whipped cream and marshmallows into cream cheese mixture. Spread over meringue. Chill 12 - 24 hours. Cut into serving pieces and top with the Cherry-Berry topping.

To Prepare Topping:

Mix the cherry pie filling with fresh strawberries and lemon juice. Top each serving with whipped cream.

Shirley Maurer

CHERRY NUT TORTE

1 c. flour	1 Tbsp. butter, melted
$1\frac{1}{4}$ c. sugar	2 c. sour, pitted cherries
1 tsp. baking soda	(16-oz.), drained
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ c. chopped nuts
1 egg, beaten	

Sift together the dry ingredients and stir into them, the egg, butter and cherries. Fold in the nuts and turn into a greased and wax paper lined 9-inch cake pan. (Grease pan and also grease paper.) Bake 45 minutes at 350 degrees. Cut into wedges and serve with whipped cream topped with Cherry Sauce. Serves 8.

Cherry Sauce:

1 c. juice drained from cherries	1 Tbsp. butter
1 Tbsp. cornstarch	pinch of salt
$\frac{1}{2}$ c. sugar	

Combine ingredients, mix well and cook over medium heat for about 10 minutes, stirring constantly. Should be slightly thickened. No need to use electric mixer. Best when prepared the day before.

Jeanette Glawe

LORNA DOONE COOKIE DESSERT

- | | |
|---|--------------------------------|
| 1 pkg. Lorna Doone cookies | 1 stick oleo or butter |
| 2 pt. ice cream (butter pecan
or any flavor) | 2 pkg. instant vanilla pudding |
| | 1 large Cool Whip |

- 1st Crush cookies. Add to melted butter. Press mixture into a 9 x 13 pan.
- 2nd Mix vanilla pudding with $1\frac{1}{2}$ c. milk. Add softened ice cream. Put over crumbs.
- 3rd Put Cool Whip on top. Refrigerate several hours or overnight.

Edna Schoenbeck

NEOPOLITAN SQUARES

- | | |
|---|--|
| 1 Hershey milk chocolate bar,
with almonds ($7\frac{1}{2}$ oz.) | $3\frac{1}{2}$ c. (9 oz. container)
thawed whipped topping |
| 20 large marshmallows | $1\frac{1}{4}$ c. pureed strawberries,
(10 oz. pkg.) frozen |
| $\frac{1}{2}$ c. milk | strawberries, thawed |
| $1\frac{1}{2}$ c. graham cracker crumbs | |
| $\frac{1}{4}$ c. melted butter or margarine | |

Finely chop almond bar. Melt marshmallows with milk in top of double boiler over simmering water; remove from heat. Add almond bar pieces; stir till smooth. Combine graham cracker crumbs, sugar and butter. Press into foil-lined 8 x 8 inch pan. Fold $2\frac{1}{4}$ c. whipped topping into chocolate mixture; pour into pan. Cover. Freeze 1 hour. Combine $\frac{1}{2}$ c. strawberry puree and $1\frac{1}{4}$ c. whipped topping; spread on top of frozen chocolate mixture. Cover. Freeze several hours. Cut into squares and garnish with small amount of remaining puree.

Edna Schoenbeck

CHERRY AND ORANGE COBBLER

- | | |
|--|--|
| 1 can (11 oz.)
mandarin orange segments | 1- $\frac{1}{3}$ c. biscuit baking mix |
| 1 can (21 oz.) cherry pie filling | 1 Tbsp. sugar |
| | 2 Tbsp. butter, softened |

Reserve $\frac{1}{3}$ c. syrup from mandarin orange segments. Combine remaining segments and syrup with cherry pie filling. Spoon into 8 individual 6 oz. baking cups. Place on baking sheet and heat in 400 degree oven 10 minutes while preparing topping.

Stir biscuit baking mix, sugar and butter with reserved $\frac{1}{3}$ c. syrup to a soft dough. Drop dough by spoonfuls onto hot cherry mixture. Bake 15 minutes or until topping is light brown.

Serve warm, and if you like, with light cream. Makes 8 servings.

FRUIT COMPOTE

- | | |
|----------------------|-------------------|
| 1 can pineapple | 1 stick butter |
| 1 can peach halves | ½ c. brown sugar |
| 1 can pear halves | 1 c. sherry wine |
| 1 can apricot halves | 2 tsp. cornstarch |
| 2 jars apple rings | |

Drain fruit, cut fruit in ½ and arrange alternate layers in serving dish. Melt butter in a double boiler, add sugar, cornstarch and sherry until thick. Pour over fruit and let stand overnight. Before serving, heat in oven 20 minutes at 325.

JoAnn Wentz

PUDDING WICHES

- | | |
|---|---|
| 1½ c. "cold" milk | 1 pkg. (4 serving size) instant
vanilla or chocolate pudding |
| ½ c. peanut butter,
(creamy or chunky) | 24 graham cracker, or
chocolate wafers |

Gradually blend milk into peanut butter in a small bowl. Add pudding mix - and prepare as directed on pkg. for pudding. Spread filling, about ½ inch thick, on 12 of the crackers. Top with remaining crackers - pressing lightly and smoothing the edges with spatula. Freeze until firm, about 3 hours.

Edna Schoenbeck

VALENTINE TARTS

- | | |
|--|---|
| 2 Tbsp. sugar | 1 Tbsp. butter or margarine |
| 1 pkg. (4 serving size)
vanilla flavor
pudding and pie filling | 12 Baker 3 inch
tart shells, cooled
whole or sliced
fresh strawberries |
| 2 tsp. lemon juice | 1 jar (10 oz.) red raspberry,
or currant jelly |
| 1 egg, slightly beaten | |
| 2 c. milk | |

Combine pudding mix and sugar in a saucepan; blend in lemon juice and egg. Gradually stir in milk. Cook and stir over a medium heat until mixture comes to a full boil. Remove from heat and add butter. Cool about 5 minutes, stirring twice. Spoon into tart shells; chill 1 hour. Arrange fruit on pudding in the shells. Heat jelly until smooth. Cool and spoon over fruit. Chill. Garnish with a prepared whipped topping and nuts, if desired. Makes 2¾ c. filling or 12 tarts.

BANANA SPLIT CAKE

(No Baking)

Use 9 x 13 pan ("don't grease it")

Layer 1:

3 c. crushed graham crackers	1½ sticks melted butter, or margarine
------------------------------	--

Mix together and put in pan.

Layer 2:

2 sticks soft butter or margarine	2 eggs
2 c. confectioners sugar	2 tsp. vanilla

Mix for 10 minutes and pour over layer 1.

Layer 3: 1 large can crushed pineapple (drained)

Layer 4: 4 or 5 sliced bananas

Layer 5: large container Cool Whip

Layer 6: 4 oz. pkg. crushed walnuts

Refrigerate overnight or at least 4 or 5 hours.

Option: May drizzle chocolate syrup over top for decoration.

Pat Caspers
Jean Maas
Emma Smith
Thelma Taylor

ECLAIR CAKE

1 box graham crackers	1 9-oz. container Cool Whip
2 3-oz. pkg. French vanilla instant pudding	3 c. milk

Butter 9 x 13 pan. Lay graham crackers on bottom of the pan. Mix pudding with milk. Fold in Cool Whip. Pour ½ of the pudding mixture over cracker crust. Lay another layer of crackers on top. Pour remaining pudding over this. Another layer of crackers. Top with frosting and refrigerate overnight. Better done the day before.

Frosting:

2 oz. Bakers liquid chocolate, unsweetened	3 Tbsp. butter or margarine
1 tsp. vanilla	3 Tbsp. milk
2 Tbsp. Karo syrup	1½ c. powdered sugar

Combine all ingredients.

Ester Swetman
Jeanette Glawe

RUM PUDDING

2 Tbsp. unflavored gelatin	3 c. dairy eggnog
½ c. cream	¼ c. rum
1 c. dairy eggnog	1-1/3 c. heavy cream

Soften gelatin in cream. Heat 1 c. eggnog to boiling; add gelatin and stir until dissolved. Add 3 more c. eggnog and rum. Chill mixture until partly thickened. Chill and whip heavy cream. Fold into the gelatin mixture. Turn into 12 to 16 individual molds and refrigerate overnight.

Raspberry Sauce for Topping:

2 pkg. (10 oz.) thawed raspberries	½ c. sugar
	2 Tbsp. cornstarch
	2 Tbsp. rum

Cook raspberries and syrup to boiling. Force through a sieve. Return to pan. Cook to boiling. Mix sugar and cornstarch. Add to raspberries. Cook, stirring until thick and clear. Chill. Add 2 Tbsp. rum.

Irma Staiger

RHUBARB PUDDING

2 c. chopped rhubarb	1 c. sugar (more if desired)
4 c. water	½ c. cornstarch, (mix with cold water)

Mix rhubarb, water and sugar in large pot. Cook rhubarb until done. Thicken with cornstarch after cooking 10 minutes. Pour into 1 qt. casserole, sprinkle with cinnamon on top. This will thicken more as it cools. Serve with cream. Pudding is better if a little runny.

Option: May mix 1 c. strawberries and 1 c. rhubarb if desired.

Jane Alcena

OZARKIAN PUDDING

½ c. flour	1 c. brown sugar
2 tsp. baking powder	2 tsp. vanilla
½ tsp. salt	1 c. nuts
2 eggs, well beaten	1 c. chopped apples

Beat the eggs with sugar with rotary beater until creamy. Stir in dry mixture. Add nuts and apples. Pour in pie plate. Bake for 30 to 35 minutes at 350 degrees or until set.

Malinda Moench

MOUSSE AU CHOCOLAT

1/3 to 1/2 c. semi-sweet
chocolate pieces
1 Tbsp. water

3 eggs, separated
heavy cream

Day before or early on day: In double boiler, over hot water, melt the chocolate with water, stirring until smooth. Remove from heat; add egg yolks, 1 at a time, beating well after each addition. Beat the egg whites until stiff; fold gently into chocolate mixture. Spoon mixture lightly into 4 sherbet glasses. Refrigerate. At serving time; whip cream and heap on mousse.

Jean Meyer

RICE PUDDING

1 qt. milk
1/2 c. sugar

1/4 c. rice

Bake in 200 degree oven until rice is done, about 1 1/2 hours.

Malinda Moench

CHERRY TOPPED CUSTARD

6 eggs
1/2 c. sugar
dash salt
1/4 tsp. cinnamon
1 tsp. vanilla

3 1/4 c. milk, scalded
1/2 c. cooked rice
1 can (21 oz.) cherry pie filling
1/4 c. sugar
1/4 tsp. cream of tartar

Separate 2 eggs; reserve egg whites. In large bowl slightly beat egg yolks and remaining 4 eggs with 1/4 c. sugar, salt, cinnamon and vanilla. Slowly stir in slightly cooled milk. Place rice in 2 qt. baking dish; pour egg mixture over rice. Set dish in shallow pan. Pour boiling water into pan 1 inch deep. Bake at 325 degrees for 1 hour and 20 - 30 minutes, till knife inserted off center comes out clean.

Set aside 1/4 c. cherry pie filling syrup for garnish. Spoon remaining pie filling over pudding. Beat the egg whites till frothy. Gradually add 1/4 c. sugar and cream of tartar. Beat to stiff peaks. Using large notched tip, press meringue into puffs on top of cherry pie filling, or simply spoon on top. Return to 350 degree oven in same pan of hot water for 8 to 10 minutes or until peaks are lightly browned. Cool. Drizzle reserved syrup over meringue. Makes 10 to 12 servings.



**** WRITE ADDITIONAL RECIPES HERE ****

**** WRITE ADDITIONAL RECIPES HERE ****

THE METRIC SYSTEM

The metric system is based on the decimal system. The basic units of volume, mass, and length are interrelated. These units are:

meter for length
liter for volume
gram for mass (weight)
degrees Celsius for temperature

Larger or smaller measurements of meters, grams, and liters are indicated by the use of prefixes.

WEIGHT:

Kilogram - 1000 grams
Hectogram - 100 grams
Dekagram - 10 grams
Decigram - 0.1 gram
Centigram - 0.01 gram
Milligram - 0.001 gram

LENGTH:

Kilometer - 1000 meters
Hectometer - 100 meters
Dekameter - 10 meters
Decimeter - 0.1 meter
Centimeter - 0.01 meter
Millimeter - 0.001 meter

VOLUME:

Hectoliter - 100 liters
Dekaliter - 10 liters
Deciliter - 0.1 liter
Centiliter - 0.01 liter
Milliliter - 0.001 liter

TEMPERATURE: Prefixes are not used with temperature measurements as they are with those for weight, length, and volume. Temperatures in degrees Celsius, as in the Fahrenheit can only be learned through experience.

0 degrees C (32 degrees F)Freezing point of water
10 degrees C (50 degrees F)
20 degrees C (60 degrees F)
30 degrees C (86 degrees F)
37 degrees C (98.6 degrees F)Normal body temperature
40 degrees C (104 degrees F)
100 degrees C (212 degrees F)Boiling point of water

12 oz. cookies = 336 grams
8 oz. soft drink = $\frac{1}{4}$ liter or 250 milliliters
1 pt. of salad oil = $\frac{1}{2}$ liter
2 oz. cinnamon = 56 grams
2 fl. oz. vanilla = 50 milliliters
8 oz. cereal = 225 grams (or about $\frac{1}{4}$ kilogram)
 $\frac{1}{2}$ gal. cider = 2 liters
1 bushel apples = 27 kilograms

To bake a cake 350 degrees F. = 177 degrees Celsius
To oven roast meat 325 degrees F. = 163 degrees Celsius
To bake pie crust 400 degrees F. = 205 degrees Celsius

1 c. flour = 115 grams
2 Tbsp. fat = 28 grams
2 tsp. baking powder = 6.5 grams
1 tsp. salt = 6 grams
 $\frac{1}{2}$ c. milk = 120 milligrams

From Metric

Approximate Conversions
from Metric Measures

Symbol: When You Know Multiply by To Find Symbol

LENGTH				
mm	millimeters	.04	inches	in
cm	centimeters	.4	inches	in
m	meters	3.3	feet	ft
m	meters	1.1	yards	yd
km	kilometers	.6	miles	mi

AREA				
square	centimeters	.16	square inches	
"	meters	1.2	" yards	
"	kilometers	.4	" miles	
hectares	10,000 sq. meters	2.5	acres	

MASS (weight)				
g	grams	.035	ounces	oz
kg	kilograms	2.2	pounds	lb
t	tonnes (1000kg)	1.1	short tons	

VOLUME				
ml	milliliters	.03	fluid ounces	fl oz
l	liters	2.1	pints	pt
l	liters	1.06	quarts	qt
l	liters	.26	gallons	gal
cubic meters		35	cubic feet	
cubic meters		1.3	cubic yards	

TEMPERATURE				
Celsius temperature		9/5 then add 32	Fahrenheit temperature	

To Metric

Approximate Conversions
to Metric Measures

Symbol When You Know Multiply by To Find Symbol

LENGTH				
in	inches	2.5	centimeters	cm
ft	feet	30	centimeters	cm
yd	yards	.9	meters	m
mi	miles	1.6	kilometers	km

AREA				
square	inches	6.5	square centimeters	
"	feet	.09	" meters	
"	yards	.8	" meters	
"	miles	2.6	" kilometers	
acres		.4	hectares	

MASS (weight)				
oz	ounces	28	grams	g
lb	pounds	.45	kilograms	kg
	short tons (2000 lb)	.9	tonnes	t

VOLUME				
tsp	teaspoons	5	milliliters	ml
Tbsp	tablespoon	15	milliliters	ml
fl oz	fluid ounces	30	milliliters	ml
c	cups	.24	liters	l
pt	pint	.47	liters	l
qt	quart	.95	liters	l
gal	gallon	3.8	liters	l
cubic feet		.03	cubic meters	
cubic yards		.76	cubic meters	

TEMPERATURE				
Fahrenheit temperature		5/9 after subtracting 32	Celsius temperature	

CALORIES

FOOD		CALORIES	slice 2x1½x½ inches
Almonds, 12 shelled	100	Beef stew, 1 cup	100
Almonds, chocolate, 5	100	Beet greens, ½ cup	250
Almonds, chopped, 1 cup	550	Bects, 2, 2" in diameter	22
Apple, 1 large	100	Blackberries, fresh, 25	50
Apple, baked, 2 Tbsp. sugar	200	Blackberries, cooked, with sugar	50
Apple baked, 1 Tbsp. sugar	150	½ cup	200
Apple brown Betty, ½ c.	250	Bologna sausage, slice 2-1/8" dia.	100
Apple pie, 1/6 of 9" pie	300-350	Bouillon, 1 cup	25
Applesauce, 3/8 cup	100	Brazil nuts, 2	100
Apple tapioca, ½ cup	205	Bread, Boston brown, slice ½" thick	52
Apricots, cooked, 3 lg. halves	100	Bread, rye, slice ½" thick	70
Apricots, dried, 9 halves	100	Bread, white, slice ½" thick	50
Apricots, fresh, 5	100	Bread, 50% whole wheat, slice ½ inch thick	75
Artichoke, French, 1	158	Bread crumbs, dry, 1 cup	400
Asparagus, 10 lg. stalks, no butter	50	Bread crumbs, soft, 1 cup	150
Asparagus, 10 lg. stalks, with butter	150	Broccoli, 1 cup	45
Asparagus, 10 lg. stalks with hollandaise sauce	240	Brussels sprouts, 6	50
Asparagus, soup, cream of, ½ c.	100	Butter, 1 tablespoon	100
Avocado, ½ fruit	120-300	Buttermilk, 1 cup	84
Bacon, broiled, 4 sm. slices	100	Cabbage, cooked, ½ c.	32
Bacon fat, 1 Tbsp.	100	Cabbage, raw, shredded, ½ cup	13
Baking powder biscuits, 4 small biscuits	200	Cake, 2 egg, 1 ½" cube	100
Bananas, average size	100	Cantaloupe ½	50
Beans, Lima, dried, ½ c, uncooked	273	Carrots, cooked, ½ cup	30-40
Beans, Lima, fresh or canned, ½ c.	100	Cauliflower, ½ cup	25
Beans, navy, canned baked, 1/3 c.	100	Celery, 2/3 cup	15
Beans, navy, dried, ½ c, uncooked	342	Celery soup, cream of, per cup	200
Beans, soy, dried 3/4 Tbsp.	200	Chard, cooked, ½ cup	36
Beans, string, ½ cup	22	Cheese, American, grated 1 Tbsp.	33
Beef, corned, boiled, lean, 3 oz.	100	Cheese, 1-inch cube	70
Beef, dried, 4 thin slices,	100	Cheese, cottage, 5 Tbsp.	100
Beef, Hamburger steak	100	Cheese, full cream, 2x1x3/8" piece	100
Beef, loaf, slice 4x6x1/8"	100	Cheese soufflé, ½ cup	100
		Chocolate, bitter, 1 ounce	173
		Chocolate, bitter, 1 Tbsp. grated	29
		Chocolate cake, 1 small piece	200
		Chocolate cream candy, average piece	80-100
		Chocolate cream mint, 1½" dia.	100
		Chocolate drop cookie 2" dia.	60
		Chocolate eclair	260-400
		Chocolate fudge, 1" cube	80-90
		Chocolate malted milk, lg glass	465
		Chocolate, milk, sweet 2½x1x1/8 inch slice	100
		Chocolate nut caramel, 1 cube	100
		Clams, 6	50
		Cocoa, powder, 1 Tbsp.	40
		Coconut, shredded, 1 Tbsp.	34
		Codfish, creamed, ½ cup	100
		Cod-liver oil, 1 Tbsp.	100
		Coleslaw, ½ cup	50
		Collards, cooked, ½ cup	25
		Consomme', 1 cup	120
		Corn bread, average piece	100
		Corn, canned, 1/3 cup	100
		Corn flakes, ½ cup	100
		Corn, fresh, on cob, 1 ear-6" long	50
		Corn meal, cooked, 1/3 cup	50
		Corn meal, uncooked, ½ cup	252
		Corn syrup, 1 tablespoon	75
		Crackers, graham, 2½	100
		Crackers, soda, 2	50
		Cream, heavy, 40%, 1 Tbsp.	35
		Cream whipped, 1 Tbsp.	60
		Cream, thin, 18%, 1 Tbsp.	30
		Cucumber, 10 inches long	50
		Cup custard, ½ cup	100

126	Currents, dry, ¼ cup	145-220	Pineapple, canned, shredded, ¼ c.	100
34	Currents, fresh, ½ cup	67	Pineapple, fresh, 1 slice ¼" thick	50
100	Dates, 3 or 4	200	Pineapple juice, 1 cup	150
200	Doughnut	50	Plums, 3 or 4 large, fresh	100
234	Duck, 4 ounces	85-100	Popcorn, popped, 1½ c.	100
70-75	Egg	67	Popover, 1	100
100	Eggs, scrambled, ¼ cup	100	Pork ¼ pound	300-620
200	Eggnog, 1 cup	175	Pork chops, broiled, 1 not including fat	200
100	Farina, cooked, ¼ cup	88	Pork sausage, cooked, 2 sausages	100
100	Figs, dried, 1½	170	Potato, 1 average size, white	100
100	Filberts 8 to 10	450	Potato chips, 8 to 10	100
100	Frankfurters, 1	125-150	Potato salad ½ cup	210
67	French dressing, 1 Tbsp.	225-500	Prunes, average size 1	35
100	Fruitcake, 1 (7/8x1-7/8x3/8)" slice	453	Pumpkin, cooked, ½ cup	25
72	Gingerale, 1 cup	100	Pumpkin pie, 1/6 of 9" pie	225
100	Grapefruit, ½ average size	15	Raisin pie, 1/6 of 9" pie	3
134	Grapefruit, ½ average size	50-60	Raisins, ¼ cup	450
100	Grapefruit juice, 1 c.	100	Raspberries, fresh, ½ cup	100
100	Grape juice, ½ cup	100	Rhubard, stewed and sweetened ½ c, 100	45
100	Grapes, large bunch	133	Rhubard pie, 1/6 of 9" pie	280
100	Grapes, Malaga, 20 to 25	6-16	Rice, steamed, ½ cup	70
100	Griddlecake, 1 (4 to 5 inch cake)	100	Rice, pudding, plain ½ cup	200
85-110	Halibut, cooked, 3 ounces	50	Tomatoes, canned ½ cup	25
270-400	Ham, ¼ pound	35	Tomatoes, fresh, 1 large	50
		620	Tomato juice, 1 cup	50
			Tomato soup, cream of	225
62	Hominy grits, cooked, ½ cup	100	Tuna, canned with oil, ¼ pound	315
25	Honey, 1 teaspoon	34	Tuna, canned without oil ¼ lb.	140
25	Ice cream, commercial, vanilla 3/8	50	Turnips, ½ cup	25
100	Kale, cooked without fat, ½ c.-	400	Turnip greens, ½ cup	35
100	Kohlrahi, creamed, ½ cup	50	Veal, ¼ lb.	115-200
100	Lamb chops, broiled, 1 (2" thick)	50	Waffles, 1 (6" in diameter)	250
225	Lamb, roast leg, 4 ounces	150	Walnuts, English, 16 halves	100
45	Leeks, 3 (5" long)	100	Watercress, ½ bunch	10
30	Lemon, 1	20	Watermelon, ¼ inch slice 6" in diameter	100
5	Lemon juice, 1 tablespoon	100	Wheat breakfast food, dry 1 oz.	100
450	Lemon meringue pie, 1/6 of 9" pie			
12	Lettuce, ¼ head			
100-150	Lettuce, ¼ head with salad dressing			

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